

GEMEI

Protected Geographical Indication



VINES

Corvina Veronese, Merlot, Cabernet-Sauvignon

PRODUCTION AREA

Exclusively hillside grapes that come from our own vineyards, worked by us. The harvest and selection of the grapes are done strictly by hand, in small 17 kg cases.

PLANTING DENSITY AND YIELD

Spurred cordon; yield around 9,000 k. of grapes per hectare, equivalent to 5,700 wine or 63%.

HARVEST PERIOD

Depending on the variety of the grape, late September and throughout October.

AGEING AND FERMENTATION

The fermentation takes place partly in steel and partly in oak barrels. Delestages and punching down, malolactic fermentation and resting for nearly 6 months in the barrels follow and contribute to enriching the complexity, producing this rigorous, serious wine.

COLOUR

A beautiful concentration of ruby and garnet.

NOSE

Significant thrust on the nose. Pleasing notes of ripe red-berry fruit. Intriguing and surprising.

PALATE

Pleasing combination between the nose and the palate. Soft, enveloping, with delicate texture and sophisticated tannins that give the wine a captivating fullness, making this a velvety wine of the palate.

FOOD

Perfectly capable of combination with the most flavoursome meats, it is especially enjoyable with elaborate first courses and savoury cheeses.

MINIMUM ALCOHOLIC CONTENT

12.5% vol.

SERVING TEMPERATURE

14°/16°