

Cesari

Jèma

Grape(s): 100% Corvina
Type: Dry Still Red
Alcohol: 13.5%
Region: Valpolicella Classico, Veneto, Italy

The name Jèma derives from the Italian *gemma*, which has the dual meaning of the bud on a vine and a precious gem - the gem being Corvina, the base of the big, red wines produced in Valpolicella. This 100% varietal wine allows consumers to explore the pure, unique characteristics of this noble grape. This is a limited-production wine packed in 6-bottle wooden cases.

Vineyards:

Produced from a single vineyard that spans 3 hectares in the town of San Pietro in Cariano in the heart of the Valpolicella Classica region. *Corvina Gentile* is planted using the pergola training method with southeastern exposures.

Technical Data:

Residual Sugar: 8.5 grams/liter
Acidity: 5.5 grams/liter
Dry Extract: 29.3 grams/liter

Winemaking:

During the ripening phase, the vines were pruned. In doing so, the yield was limited and the ripening period was prolonged through late October. Selectively hand-harvested at the end of October, the bunches were placed in crates and left to dry for 20 days. Using stainless steel tanks, alcoholic fermentation took place on the skins for 20 days at a controlled temperature. Malolactic fermentation followed. Aging took place in French oak barriques for 18 months. It was then racked into large oak casks where it rested for an additional 6 months. After bottling, it was cellared for a year before being released.

Tasting Notes:

Ripe red fruit aromas, particularly cherry and currants, fill the nose. Mild toasted undertones and hints of cocoa, cola and coffee follow. The taste is supple, full and balanced with an elegant, persistent finish.

Food Pairings:

Decant at least 2 hours before serving alongside risottos and aged cheeses.



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