

Cesari

Jèma

100% Corvina

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.

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.

Open at least 2 hours before serving and pour alongside wild game, grilled meats, Northern Italian stews, as well as risottos and aged cheeses.

Vineyards:

Region: Valpolicella Classico, Veneto, Italy
Size: 3 hectares in San Pietro
Training Method: Pergola
Soil Composition: Clay with tufa rock and limestone
Exposure: Southeastern

Winemaking:

Harvest: Selectively hand-harvested at the end of October
Fermentation: The harvested 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:

18 months in French oak barrels, then racked into large oak casks where it rested for an additional 6 months. 1 year in bottle followed before release.

Technical Data:

Alcohol: 13.8%
Residual Sugar: 8.0 grams/liter
Acidity: 5.3 grams/liter



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