ClassicO Fine Wines & Spirit -est, 2002

Cesari Jema Corvina

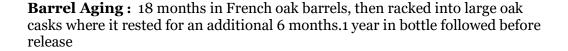


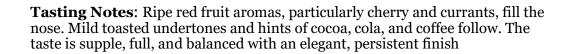
Varietal: 100% Corvina

Alcohol %: 13.8

Acidity: 5.3 g/l

Sugar Residual: 8 gr/liter





Winemaking: 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.

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



Accolades

2016 **92** pts Wine Spectator

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