



Cesari Corvina "Jema"



Varietal: 100% Corvina

Elevation:

Practice:

Dry Extract:

Appellation: Veneto, Italy

Production:

Alcohol: 13.8%

Acidity:

Residual Sugar: 8 g/L

pH Level:

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.

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.

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:

2008 Robert Parker – 92 pts