



Jèma 2013

Corvina Veronese
Indicazione Geografica Tipica

Our familiarity with the local area and our desire to introduce the characteristics and uniqueness of the vines that are typical of our land to a broad audience led us to select this wine which is made from 100% single varietal Corvina.

Corvina is at the heart of the great red Valpolicella wines, but only in its purity can we understand its different colours, fragrance and body.

An organoleptic journey of enlightenment and enjoyment to uncover the underlying primary scents and tastes of our wines.

Plant: Veronese Pergola

Production: 8-9 metric tons per hectare

Climatic trend 2013

A normal winter with good rainfall and a balanced spring ensured regular budding of the vines. The rains towards the end of summer lent vigour to the grapes and provided an increase in yield. The weather conditions made for rather smooth vegetative growth, though a few days ahead of the seasonal average. Bountiful sunshine throughout July and August allowed excellent ripening and maturation, favouring an outstanding quality of grapes.

Production

During the ripening phase, the grapes had to be thinned out to enhance the features of this wine and ripening was prolonged until the end of October.

The grapes were carefully harvested and placed in drying cases for 20 days. The fermentative maceration lasted about 20 days. Devatting was then followed by full malolactic fermentation.

Ageing in small French wooden barrels lasted 18 months, after which it was blended and aged a further 6 months in casks. Bottling for a further year completes its organoleptic characteristics.

Organoleptic description

Brightly coloured, purple red. It releases a bouquet of red berries and macerated cherries with slightly toasted overtones and hints of cocoa and coffee.

The taste is supple, full and balanced, of excellent length and persistence.

Pairing and service

Well paired with game, grilled and stewed meats as well as very well seasoned cheese. Ideal as a wine to be enjoyed in company. Serve at 18-20° C. To be opened at least two hours before serving.

Analytical data

Alcohol: 13.8%
Total acidity: 5.40 g/l.
Clean acidity: 0.65 g/l.
Reducing sugar: 8.5 g/l
Net dry extract: 29.5 g/l.

