

2016

Jèma

Corvina Veronese

Indicazione Geografica Tipica



CESARI

FINE WINES OF VERONA

Vineyard Location: plains in the area of Sant'Ambrogio di Valpolicella.

Vineyard size: 5 ha.

Training System: Pergola veronese.

Soil: the soil composition is alluvial-morainial, with a first caolin layer followed by medium stoney one, that grants a good drainage.

Grape varieties: 100% Corvina

Our familiarity with the local area and our desire to introduce the characteristics and uniqueness of the grape varieties that are typical of our land to a broad audience has led us to select this wine. An organoleptic journey of enlightenment and enjoyment to uncover the underlying primary scents and tastes of our wines.

2016 climatic trend

The 2016 vintage in Valpolicella was characterized by a cold but dry winter, a rainy and cool spring until May, and subsequently by a not particularly hot summer, followed by a pleasant autumn with high temperatures and good ventilation, precisely in the pivotal months for optimal technical-phenolic ripeness. The vines had an early budding but they struggled then, during the flowering phase, due to the abundant rainfalls in May and June. The season stabilized in July, with summer weather and temperatures not higher than 35°C, which can be considered mild compared to last year's extremes. This improvement allowed the vines to recover and face the veraison phase with energy. From the second half of August until the harvest, the climate remained stable, with a good temperature range between day and night, especially in the hilly areas.

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 crates for 20 days. The fermentative maceration lasted about 20 days. Délestage was then followed by full malolactic fermentation. Ageing in small French wooden barrels was carried out for 18 months, after which it was blended and aged for a further 6 months in casks. The ageing in bottle for further 8/12 months refines its organoleptic features.

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Organoleptic description

Brightly coloured, purple red. It releases a bouquet of red berries and macerated cherries with slightly toasted overtones and hints of cocoa, coffee and pepper. The taste is supple, full and balanced, of excellent length and persistence.

Pairing and serving

Well paired with grilled and spit-roasted meat as well as mature cheese. Ideal as a wine to be enjoyed in company. Serve at 18-20° C.

Shelf life: 8 years.



Analytical data

Alcohol: **13.50%**

Total acidity: **5.35 g/l**

Clean acidity: **0.40 g/l**

Net dry extract: **26.00 g/l**

Residual sugar: **5.00 g/l**

Seguici su



Cesari Vineyard



Gerardo Cesari



Gerardo Cesari S.p.A. S.U.

Consumption of alcoholic beverages is not recommended for children, the aged, pregnant women and those with immunodeficiency. It impairs the ability to drive a car or operate machinery. Sales/consumption of alcoholic beverages may be forbidden to young people in certain Countries. Contains Sulfites.

