



FOND.  1936

CESARI

Jèma Corvina Veronese IGT 2016

Climatic trend

Winter goes by with above-average temperatures and no precipitation except for an isolated snow event. A cold and rainy period begins in April, with fluctuating temperatures and downpours from May extending into July and August. Summer culminates with thunderstorm events in the normal range, giving way to a warm and breezy September – factors that keep humidity low and allow a good completion of the growing cycle.

Vinification & maturation

Rigorously selected Corvina grapes are vinified according to classic red winemaking. Ageing in French oak barriques and tonneaux follows for 18 months.

Tasting notes

Jèma 2016 shows off a bright red-purple colour. On the nose, it releases a bouquet of red fruits and macerated cherries with lightly roasted notes and hints of cocoa, coffee and black pepper. The palate is soft, full and harmonious, with a long, lingering finish.



Soil: clay, alluvial



Grape varieties: Corvina



Harvest date: last 10 days
of September



Winemaking process:

vinification & malolactic
fermentation in stainless steel;
stainless steel (1 year); barrique
and tonneaux (18 months);
stainless steel (1 year)



Service temperature: 16-18°C
(60,8-64°F)

Wine data:

Alcohol: 13,50%
Total acidity: 5,35 g/l
Volatile acidity: 0,40 g/l
Total dry extract: 26,00 g/l
Reducing sugars: 5,00 g/l

Formats: 0,75l

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.

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