

I Gemelli IGT Verona Red Wine

Production area: Lake Garda – Lazise – vineyards “Laghetto” and “Dei Zuliani”

Soil: sandy-loamy soil, with high stone contents

Grape growing system: pergola and vertical shoot positioning

Vine stocks per hectare: 3000

Vine variety: Cabernet Franc 45%, Cabernet Sauvignon 40%, Merlot 15%

Harvest time: middle of October

Method of harvesting: hand-harvesting in large crates suitable for a delicate handling of the grapes



Vinification: grapes are destemmed within the day and the stainless steel thermotanks are filled with the crushed grapes. The alcoholic and malolactic fermentation is induced with selected yeasts and bacteria and thermally controlled between 18°C and 20°C. The aging in barriques for 18 months and in bottle for minimum further 12 months follows the biological processes.

Tasting and gastronomic notes: assertive, elegant and well-balanced red wine. An aroma reminding of ripe red fruit, with hints of pure and balsamic nuances.

In the initial sipping the wine structure prevails, followed by fragrance and balance.

The barrel aging, essential for the wine development, preserves the sensory identity.

Wine suited for savory, spicy meat and cheese.

Alcohol content: 13,5 % Vol.

Consumption is recommended within 60 months following the harvest, wine to be served at 18°C in glasses with wide bowl and open rim. Store in cool and dark places.