

# GEMINA



## DOC COLLIO BIANCO “GEMINA”

### **Variety:**

Tocai friulano, Chardonnay, Pinot Grigio

### **Vinification:**

Grapes are harvested exclusively by hand. A portion of the fruit undergoes removal of grape stalks, after which it is cold-macerated for about 12 hours and fermented in barrique. Another portion is pressed whole and fermented at a controlled temperature of approx. 17° Celsius (62.6° Fahrenheit), in stainless steel tanks. After six months from the end of fermentation, the wine is blended and subsequently bottled.

### **Tasting notes:**

The color is intriguingly close to light golden yellow, crystal clear. The nose is intense and persistent, with well integrated oak and nuances of nuts, fruit and spice. Mellow and structured on the palate, and at the same time, pleasingly fresh and flavorful. A well balanced wine showing good body and persistence. Cellar-worthy.

### **Food accompaniment:**

Fish-based second courses (especially “fat” fish like roast turbot or rock fish). Also excellent with white meat or on its own, for sipping “da meditazione”.