



giornata

2019 Gemellaia

Inspired by Italy - Crafted in California

GEMELLAIA: The history of growing Bordeaux varieties in Italy goes back for centuries, but it wasn't until the 1970's that anyone noticed internationally. The story of how Super-Tuscans evolved is that of legend, with entire books devoted to the subject. These Tuscan wines typically highlight a Bordeaux variety all by itself or blended with Sangiovese. Gemellaia is a barrel selection from our finest lots in the winery. Super-Tuscan inspired, it melds Sangiovese's acid and tannin structure with the soft, generous fruit of Merlot from two special vineyards.

TASTING NOTES: The aroma is balanced between violet, exotic spice, earth and dark plums. The texture is full with long lingering tannins. The palate boasts savory blackberry, game meat, leather and spice on the finish.

REGION: Central Coast **AVA:** Paso Robles

VINEYARDS:	FARMING:	SOILS:
Creston Ridge	— Sustainable	— Clay Loam
Luna Matta	— Certified organic CCOF	— Silty Clay Loam
Jim Black	— Organic without certification	— Light Clay Loam
Margarita	— SIP Certified	— Shale, Rocky Alluvium, Granitic and Volcanic

VARIETIES: Sangiovese 64%, Merlot 30%, Petit Verdot 6%

HARVEST DATES: 10.07.19 / 10.18.19 / 10.17.19 / 10.14.19 / 10.23.19

YEASTS: Native

FERMENTATION & ELEVAGE: French Oak, 23% newish,

ALCOHOL: 14.5%

ANNUAL PRODUCTION: 211 Cases



Produced & Bottled by Giornata Wines
Paso Robles, CA giornatawine.com 805.434.3075