



giornata

2021 Gemellaia

Inspired by Italy - Crafted in California

GEMELLAIA: 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.

In this wine we highlight intensity, plushness & balance. The Merlot undergoes lengthy extended macerations to refine tannins. Once blended with the Sangiovese, it is aged in 50% "newish" French oak and 50% neutral French oak.

TASTING NOTES:

Nose - dark cherry, vanilla, espresso beans

Palate - dark red fruits, eucalyptus, nutmeg with an elegant finish

SERVING 58 - 65° **PAIRING** Classic Bolognese sauce, Bistecca alla Fiorentina

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

VINEYARDS:

Jim Black
Luna Matta
Borrego

FARMING:

Organic w/o certification
Certified organic CCOF
Sustainable

SOILS:

Light Clay Loam
Silty Clay Loam
Clay Loam

VARIETIES: 54% Merlot, 46% Sangiovese

HARVEST DATES: 9.7.21/ 9.10.21/ 9.29.21/ 10.12.21

YEASTS: Native

FERMENTATION & ELEVAGE: Neutral oak barrels and puncheons

ALCOHOL: 14.0%

ANNUAL PRODUCTION: 170 cases

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

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