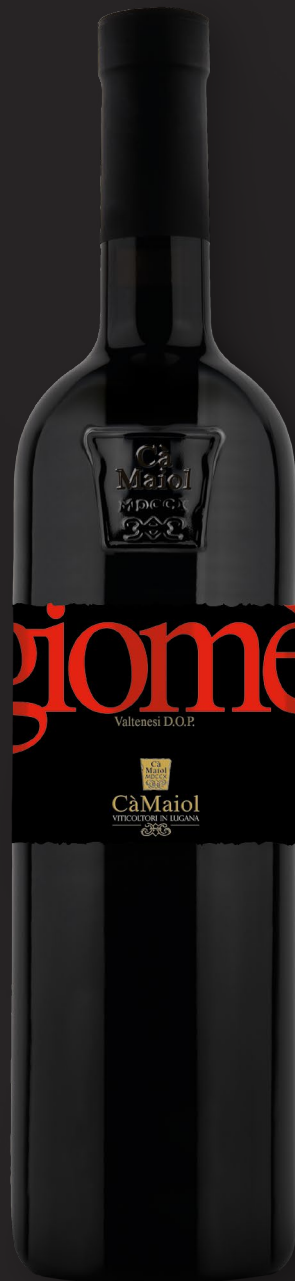




CàMaiol

Giomè

VALTENESI D.O.P





CàMaiol

VALTENESI D.O.P

Giomè



Tasting notes

The choice of this invented name is linked to a word of ancient Rome, Giomelle, which means union of two things, in fact the wine Giomè is the union of two major grape varieties in the area of Lake Garda, Gropello, Marzemino, Barbera and Sangiovese.

These two grapes aged for 6 months in barriques controlled by a wise and continuous tasting from the barrel, which is brought to ripeness. After this period, the grapes are joined together with their aging give the possibility of an assembly, that is a blend that gives life to the wine Giomè.

Medium-bodied with very balanced hints of wood. The annual production is about 55,000 bottles of 75cl.

Grape variety

Gropello, Marzemino, Barbera, Sangiovese.

Fragrance

The smell reminds us of berries, a hint of tobacco and spices.

Alcohol vol.

13% Vol

Serving temp.

16 - 18° C

Pairing

Fried or grilled red meats, perfect with game.



camaiol.it