



Jema Corvina Veronese IGT 2018

Climate Trends

Spring 2018 was characterized by an initially cold start in March, followed by rising temperatures and a sharp warming in late April, resulting in overall above-average values despite recurring cold air incursions. Rainfall was significant in hilly and mountainous areas, while lower zones remained slightly drier than average.

Summer 2018 began cool and unsettled, with frequent rainfall and high instability across Valpolicella. From late July onwards, conditions became warmer and generally drier, though intermittent thunderstorms brought localized heavy rainfall. August recorded above-average temperatures. Early September was marked by intense weather events, causing localized damage due to heavy rain, including flooding and landslides in some vineyards.

Vinification & Maturation

Rigorously selected Corvina grapes are vinified according to classic red winemaking. Ageing in French oak barriques and tonneaux follows for 18 months.

Tasting Notes

Jèma 2018 shows off a bright red-purple colour. On the nose, it releases a bouquet of red fruits and macerated cherries with lightly roasted notes and hints of cocoa, coffee and black pepper. The palate is soft, full and harmonious, with a long, lingering finish.



Soil: alluvional and clay



Grape Varieties:
Corvina Veronese



Winemaking process:
vinification & malolactic fermentation in stainless steel; stainless steel (1 year); barrique and tonneaux (18 months); stainless steel (1 year)



Service temperature: 16-18°C (60,8-64°F)



Harvest date: last 10 days of September

Wine Data:

Alcohol: 13.50 %
Total acidity: 5.60 g/l
Volatile acidity: 0.55 g/l
Total net extract: 26.50 g/l
Reducing sugar: 4.50 g/l

Formats: 0,75 l - 1.5 l