



AZIENDA AGRICOLA
Gioannini

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Cabernet Sauvignon Giocondo



Format

75cl bottle



Type of Wine

Still red wine



Visual exam

Impenetrable red color



Olfactory examination

Impregnated with fruity notes, cherry, blackberry and black cherry



Gustatory examination

It explodes power and consistency evolving into a very particular aftertaste of liquorice and chocolate

Full Name:	Giocondo
Name:	Cabernet Sauvignon PGI
Vintage:	2019
Grape variety:	100% Cabernet Sauvignon
Training system:	Spurred cordon
Plant Density	3300 / ha
Annual Production:	3000 bottles
Alcohol content:	15,5% VOL
Total Acidity:	6.3 g/l
Sugar residue:	0 g/l
Serving temperature:	Optimal at 16-18 °C



Vinification method

The Cabernet Sauvignon grapes are harvested by hand in the first ten days of October and then taken to the cellar for processing.

A red maceration is carried out for 30 days and then transferred to concrete barrels.



Characteristics Land and Vineyard

The Cabernet Sauvignon vineyard from which we produce Giocondo was planted 25 years ago and is located in Imola in the province of Bologna. Located on the Imola hills, more precisely in the Bellaria Fund, it is characterized by a loamy and clayey soil located 150 meters above the sea level, with south-east exposure.



Gastronomic combinations

The characteristics of Cabernet Sauvignon Giocondo make it ideal if enjoyed in combination with meat and cold cuts.

As for example tasted in combination with mutton dishes, blue cheeses or salami is ideal