



CàMaiol

Giomè

BENACO BRESCIANO I.G.P.





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Tasting notes

The name of this wine is a play on an Ancient Roman word, Giomelle, which means “the union of two things”. Giomè represents the union of two elements: a grape variety that is indigenous to Lake Garda, Groppello, with a blend made up of Marzemino, Barbera and Sangiovese varieties. After separate vinification and maturation of these varieties in stainless steel, we create an assemblage whose result is Giomè: a fresh, well-balanced, medium-bodied wine.

Grape variety Groppello, Marzemino, Barbera, Sangiovese.

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

Alcohol vol. 13,5% Vol

Serving temp. 61 ° F

Pairing Perfect for grilled red meats, especially with game, or rich dishes like braised lamb shank.



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