



CàMaiol

Giomè

BENACO BRESCIANO I.G.P.

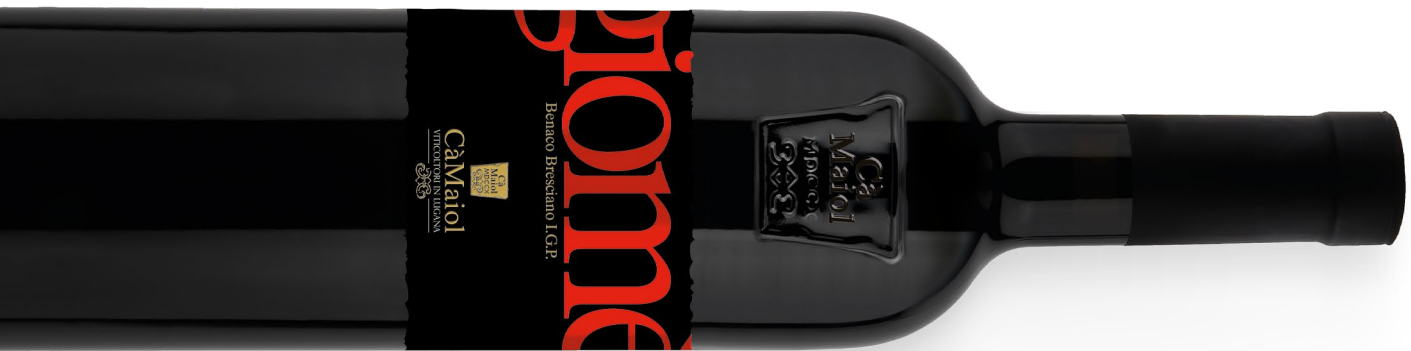




# CàMaiol

**BENACO BRESCIANO I.G.P.**

## Giomè



## Tasting notes

The choice of this name is linked to a word used in Ancient Rome, "Giomelle", which signifies "the union of two things". Indeed, Giomè represents the union of two elements: a grape variety that is indigenous to the hinterland of Lake Garda, Gropello, with a blend made up of Marzemino, Barbera and Sangiovese, varieties that have nevertheless been present in this zone for a long time. 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**  
Nose

Gropello, Marzemino, Barbera, Sangiovese.

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

**Alcohol vol.**  
**Serving temp.**

13,5% Vol

16 - 18° C

**Pairing**

Fried or grilled red meats, perfect with game.



**camaiol.it**