



# 2021 Gemina



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**Alcohol label %:** 12.5 | **pH:** 3.16 | **Acidity (TA):** 8.4 | **Residual Sugar (g/L):** 0.1

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## Nose

REFRESHING OCEAN SPRAY, PEAR SKINS AND CITRUS ZEST

## Palate

LEMON, LIME, FIG AND GINGER

## Food Pairing

While the iconic foods of southern Italy tend to blur regions, the wines are regionally distinct, with Campania's being the most celebrated. Red wine is revered and will work well with the eggplant parm recipe in our Cookbook, but an energetic, concentrated white will provide brilliant contrast and zing. Campania whites are built in this style, as are the wines of Massican (which, after all, are named for Monte Massico, the Massican Hills, just an hour north of Naples). Finish your meal with an amaro or, better, a limoncello, a specialty of the Amalfi coast and its distinctive lemon variety.