



Vintage: 2024

Vineyard: Perkinsville

Varieties: Verona

Farming: Organic

Notes: Alma Gemela is a sparkling red wine made in a Petillant Naturel style, which means it was bottled with a certain percentage of sugar and naturally finished its fermentation in the bottle. It is composed of 100% Verona from an organic vineyard in Perkinsville, Vermont. Verona is one of the newer hybrid varieties introduced to Vermont. The Perkinsville vineyard had the largest planting of Verona in Vermont at the time (1.5 acres). Verona is a very vigorous, disease-resistant variety with a huge family tree, including known varieties like: Alicante Bouschet, Semillon, Monastrell, Muscat Hamburg, St. Croix, Concord, & Catawba. It produces very heavy bunches with big berries. If Verona were a 1950s bombshell, they'd be Sofia Loren ;)

The first pick of Verona was on the 6th of September and sat whole cluster in a macro bin for 4 days. It was then destemmed, foot-crushed, and pressed on September 10th. It rested in tank for several days, then was topped off with the second pick of Verona, which took place on September 15th. On September 25th, the wine dropped to 2 brix and was promptly bottled, where it finished fermentation in the bottle. This wine was disgorged on April 16, 2025. The finished result is a dark-colored creamy bubbly wine with notes of wild berries & cream, with an undertone of earthiness, and bright acidity. Super refreshing and thirst-quenching. No additives, no filtering, no fining. 100% Grapes grow on an organic vineyard with biodynamic farming practices.

Total production: 45 cases / 540 bottles.