

Gamba



The GAMBA
winery uses
GREEN ENERGY

Amarone della Valpolicella Classico DOC (Vineyard Campedel)

Amarone Campedel is an elegant, full bodied wine which boasts an ancient tradition. It is produced according to the unique local method by selecting the best grapes which are dried for a period of over four months in wooden trays.

Grapes: Corvina 50%, corvinone 20%, rondinella 20%, croatina 10%.

Location and features of the vineyards: The vineyard Campedel is located on the Gnirega hill, in the heart of the Valpolicella classica valley at an altitude of 300 metres above sea level. The vineyard is terraced into the hillside in an excellent southern exposure.

Cultivation and grapevines density: New GUYOT cultivation with a density of 4000-4500 grapevines per hectare with an annual yield of 70-80 ql/ha.

Grape harvest: End of September, beginning of October.
Grape drying: After selecting the best grapes they are placed into wooden trays and dried in a special drying room for about 120 days according to the ancient local tradition.

Wine-making: The grapes pressing takes place in February and lasts for about 30 days. The fermentation temperature ranges from 20 to 25 degrees C.

Aging of Amarone Campedel takes place first for about six months in steel barrels and then for 30 months in French oak barrels with a capacity of 225 l.

Special features: The Amarone Campedel is a full bodied red wine which has a ruby red colour with garnet highlights. Its bouquet is intense and persistent. Its aroma can be associated with flowers and fruit like cherry almond and hazel-nut. The wine's aroma becomes more developed from barrels aging after a few years. The range of smells of this outstanding aged wine can remind the ones of cinnamon, nutmeg, tobacco and truffle.

Cuisine: Amarone Campedel is the perfect wine to accompany meat like "brasato di Amarone", "pasticada de caval" or game. It can also accompany sweet sour dishes and aged cheese. Or just enjoy this great meditation wine.
Suggested tasting temperature 20° C