

# Gamba



## Amarone della Valpolicella Classico DOC (Vineyard Le Quare)

The colour of this full-bodied wine is an intense ruby red with garnet highlights. It has scents of vanilla, cherry and rose.  
Great meditation wine

**Grapes:** Corvina 50%, corvinone 30%, rondinella 10%, molinara 5%, 5%.

**Location:** It lies in the heart of the Valpolicella classica valley on the Gnirega hill at an altitude of 300 meters above sea level.

**Vineyard:** The vineyards lie on terraces that extend along the hills facing south. Clayey and calcareous soil.

**Cultivation:** Traditional double pergola and GUYOT.  
Yield: 3000-3500 grapevines per hectare with yield of about 70-80 ql/ha.

**Grape harvest:** End of September beginning of October.

**Grape drying:** Hand piked grape harvest choosing the best quality grapes which will be placed in wooden plateaux and stored according to an ancient tradition for about 120 days. During this period water evaporates and sugars concentrate to 30-50%.

**Wine-making:** Grape-pressing at the end of January. Fermentation temperature 10-15° C which lasts 40 days. Aging six months in steel barrels and two years in oak barrels with a capacity of 15 hl.

**Cuisine:** The Amarone wine matches perfectly with roasted or grilled meat and game. To be tasted also with cheese and dishes garnished with truffles.  
Suggested tasting temperature 19°C.

The GAMBA  
winery uses  
**GREEN ENERGY**