

Gamba



Valpolicella classico DOC (Vineyard Le Quare)

Light bodied wine which has a shining ruby red colour and scents of cherry, fresh almond and maraschino cherry.

Grapes: Corvina 40%, corvinone 30%, rondinella 20%, molinara 10%.

Location: It lies in the heart of the Valpolicella classica valley, on the Gnirega hill at an altitude of 300 metres 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 q/ha.

Grape harvest: In the middle of October.

Wine-making: Grape pressing in the middle of October.
Fermentation temperature 25-27°C which lasts about 10-12 days.
Ageing four months in steel barrels.

Cuisine: Ideal with hors d'oeuvre and main courses like pasta, rice and meat. Suggested tasting temperature 16°C

The GAMBA
winery uses
GREEN ENERGY