

Gamba



The GAMBA
winery uses
GREEN ENERGY

Valpolicella classico superiore DOP RIPASSO (Vineyard Campedel)

Ripasso "Campedel" is without a doubt, the best Ripasso produced by the winery Gamba. It is a full-bodied red wine rich in aroma thanks to the second fermentation "ripasso" on the Amarone marc. Ripasso "Campedel" is a unique and incomparable wine produced on the Gnirega Hill in the heart of the Valpolicella classica valley

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

Location and features of the vineyard: The "Campedel" vineyard is located on the Gnirega Hill, in the heart of the Valpolicella classica valley at an altitude of 300 metres above sea level. The soil is mainly calcareous and clayey with some tuff in the lower layers. Thanks to such features the vines can easily bear drought periods.

Cultivation and yield: New Guyot cultivation with a density of 4000-5000 grapevines per hectare with an annual yield of 70-80 pl/ha.

Grape harvest: End of September, beginning of October.

Wine-making: Two fermentations are needed in order to produce the Ripasso "Campedel". The first fermentation takes place in the month of October. The grapes are pressed and afterwards fermentation starts due to the natural yeast present on the peel of the grapes. The fermentation lasts about 12 days at a temperature of about 25-28°C.

The second fermentation takes place in the month of February. The wine made in October ferments for a second time on the Amarone marc "ripassato" for about 14 days at a temperature of 19°C. The ripasso "Campedel" is then aged for 4 months in stainless steel tanks and 15 months in small oak barrels called "barrique".

Special attributes: Ruby red wine with purple highlights. Its bouquet is intense and complex and reminds of marasca cherry, cherry, raspberry, plum, ginger, cinnamon, leather, vanilla and tobacco.

Cuisine: Ripasso campedel is the perfect wine to accompany cheese and second courses like roast and braised meat. We also recommend to taste it with some local traditional dishes like stuffed duck, turkey with pomegranate, pigeon on the spit and guinea hen. The suggested temperature is 19°C.