

Gamba



Valpolicella classico superiore DOP RIPASSO (Vineyard Le Quare)

The colour is a full and shining ruby red. It has scents of cherry, vanilla and whortle berry. Its production needs a double fermentation, then first in October and at the end of January over the Amarone marc. Ageing time twelve months in oak barrels with a capacity of 15hl.

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 grapevine per hectare with yield of about 70- 80 q/ha.

Grape harvest: In the middle of October

Wine making: The first fermentation takes place in the middle of October at a temperature of about 25-28°C and it lasts about 12 days. The second fermentation over the Amarone marc takes place in the month of February for about 20 days at a temperature of about 15°C. Ageing in oak barrels for 12 months.

Cuisine: The Valpolicella classico superiore "Ripasso" 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