

Gamba



Rosso Veronese IGT CAMPEDEL (Vineyard Campedel)

IGT "Campedel" is a unique wine produced exclusively by the winery GAMBÀ. It is the result of a long production process. In order to produce IGT Campedel are used the most precious grapes from an enchanting vineyard, called Campedel, located on the typical rolling hills of the classica Valpolicella valley.

Grapes: Corvina 40%, corvinone 40%, croatina 20%.

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.

Cultivation and yield: New guyot cultivation and "pergola" whit a density of 4000-4500 grapevins per hectare with an annual yield 70-80 ql/ha.

Grape harvest: End of September, beginning of October.

Grape drying: The grapes harvest is carried out completely by hand. After selecting only the very best grapes they are placed into wooden trays and dried in a special drying room for about 60 days.

Wine-making: The grapes are pressed at the end on November. The fermentation temperature, which is always controlled, is 20°C. Thanks to this wine making process the aroma of the selected grapes are kept and improved. IGT "Campedel" is aged for 30 months in stainless steel tanks to keep the integrity and uniqueness of the wine.

Special attributes: Red ruby wine with purplish highlights. Its bouquet is intense and complex offering layers of marasca cherry, cherry, raspberry, cooked plum, ginger, cinnamon, leather and tobacco. IGT "Campedel" is a dry, smooth, full-bodied and fresh wine. Besides it boasts a great balance and harmony. It can be aged up to 15-20 years.

Cuisine: IGT "Campedel" is the perfect wine to accompany braised meat, stew, roast meat and aged cheeses. We suggest to taste it with "musso" donkey meat, with polenta. Wine serving temperature 18° C.

The GAMBÀ
winery uses
GREEN ENERGY