

Gamba



Rosso Veronese IGT (Vineyard Le Quare)

Full bodied red wine with cherry, almond and vanilla aromas. It is produced in the wine estate "Le Quare" on the rolling hill of Gnirega, one of the best places in the Valpolicella classica area.

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

Location and vineyard: It lies in the heart of the Valpolicella Classica valley on the Gnirega hill at an altitude of 300 metres above sea level. Clayed and calcareous soil.

Cultivation: Traditional double pergola and GUYOT.
Yield: 3500 grapevines per hectare with a yield of 80/90 ql/ha.

Grape harvest: 50% of the grapes are hand picked at the end of September, placed in wooden trays and stored until the end of November. The remaining 50% is picked in the middle of October.

Wine-making: "Le Quare" wine is obtained thanks to the "governo" method i.e. some grapes are pressed immediately after the grape harvest, afterwards a second fermentation takes place at the end of November using the stored dried grapes. After this long process, as a result, we obtain a full bodied wine with much richer aromas.

Cuisine: "Le Quare" is an excellent wine which can be served both with main courses or all sorts of meat.
Suggested tasting temperature: 17° C

The GAMBA
winery uses
GREEN ENERGY