

Gamba

SPUMANTE DI QUALITA' METODO CLASSICO BRUT NATURE "625" SEIDUECINQUE



SPUMANTI

The unique Spumante Metodo Classico Gamba Seiduecinque is a Sparkling white wine produced by using Corvina, Corvinone and Rondinella grapes that grow at the remarkable height of 625 metres.

Grapes:

Corvina 35%, Corvinone 35%, Rondinella 30%

Location and features of the vineyard:

The vineyard is located on Solane Hills, in the heart of the Valpolicella classica valley at an altitude of 625 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:

Traditional double pergola.

Wine-making:

Destemming, crushing and temperature control during fermentation. Thanks to this wine making process the aroma of the selected grapes are kept and improved.

Wine-aging:

This Wine is produced using Metodo Classico and spends 24 months resting on its lees.

Special attributes:

The Seiduecinque is spicy with a display of dried apricots and peaches laced with ginger, incense and dusty yellow florals. This mineral-laden effort first soothes the palate with delicate bubbles, while salty tension and sharply focused acids build, creating a sour and savory expression of orchard fruits. Like biting into a Granny Smith apple, the 625 tapers off mouthwatering and tart. .

Cuisine:

Perfect wine to accompany an aperitif and throughout the meal. Suggested tasting temperature ° 8 C



GLASS
BOTTLE
N 71

PLUG
CORK
FOR 51

CAPSULE
ALUMINIUM & METAL
ALU 41

RECYCLING
CHECK THE RECYCLING
SYSTEM OF YOUR MUNICIPALITY