

# GAMBELLARA



## Gambellara Doc



### Description

Slightly yellow colour with greenish shades  
Fruity aroma, with refined aromatic notes of white flowers  
Well-balanced flavour, dry and delicately bitter

### Ageing potential

2 years

### Food coupling

Perfect with starters, light first courses and fish,  
*With some Vicenza's traditional meals...*  
Stuffed tomatoes au gratin, spaghetti with grouper sauce

### Type of glass and ideal service temperature

Spiegelau Magnum Classic; 10°-12°C. uncork a few minutes before serving

### Wine classification

Gambellara D.O.C.

### Grape Variety

Garganega 100% - Clone:R4

### Production area

Montebello, area Selva, vineyards Ca' Fischele and Riva del Molino

### Bottles produced

70.000 - 0.75 lt.

### The vineyard

*Name: Ca' di Fischele and other lots, property of Dal Maso Company*

*Age of the grapes: 30 years*

*Soil composition: clay basaltic of volcanic origin, medium fertility*

*Exposure: South-South/East*

*Altitude: Hill, 80-100 m above sea level*

*Planting density: 4000 vines/hectare*

*Training system – open trellis*

*Nr of buds per plant – 18*

*Yield per hectare – 110 quintals*

*Cultivation – spare fertilization and thinning out of exceeding grapes*

### Harvest period and method

End of September/beginning of October, hand picking in crates, the grapes are set on one layer only

### Vinification

*Brief description: after grapes are de-stemmed and gently pressed, the juice is clarified by cold stabilization and then inoculated with selected pure yeasts.*

*Fermentation equipment – stainless steel tanks*

*Fermentation temperature – 16°-18°C.*

*Fermentation period – 15 days*

*Maturation period – 3 months in stainless steel vessels*

*Bottling period – End of January*

### Chemical information about the product

*Total acidity – 6 g/l*

*pH – 3,15*

*Tot. dry extract – 22 g/l*

*Alcohol content – 12,10%*

*Reducing sugars – 5,5 g/l*

*Tot. SO<sub>2</sub> – 75 mg/l*

*Free SO<sub>2</sub> – 27 mg/l*

*Tot. dry extract - 493 g/l*

**Classic**