

# GAMBELLARA









## Doc





# G A M B E L L A R A

Doc

-  **Name** Gambellara  
**Wine classification** DOC Gambellara  
**Grapes variety** Garganega 100%  
**Production area** Montebello loc.Selva, in the hearth of Classic Doc area of Gambellara
-  **Bottles produced** 30.000
-  **The vineyard**  
*Name* - Ca' di Fischele and other lots, property of Dal Maso Company  
*Soil* - clay basaltic of volcanic origin, medium fertility  
*Exposure* - South-South/East  
*Altitude* - Hill, 80-100 mt above sea level  
*Planting density* - 4.000 vines/ hectare  
*Training system* - open trellis  
*Nr of buds per plant* - 18  
*Yield per hectare* - 110 quintals  
*Cultivation* - spare fertilization, shoots trimming and thinning out of exceeding grapes
-  **Harvest period and method**  
October, hand-picking in crates  
**Vinification**  
*Brief description*: after grapes are crushed and de-stemmed, the juice is clarified by cold stabilization and then inoculated with selected pure yeasts.  
*Fermentation equipment* - stainless steel tanks  
*Fermentation temperature* - 16° - 18° C  
*Maceration period* -  
*Fermentation period* - 15 days  
*Maturation period* - 3 months in stainless steel vessels  
*Bottling period* - End of January
-  **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...  
Staffed tomatoes au gratin, spaghetti with grouper sauce
-  **Service temperature**  
Temperature -10° -12°C.; uncork a few minutes before serving
-  **Available sizes**



0.75 lt