

# VIN SANTO








## Gambellara Classico Doc





# V I N S A N T O

Gambellara  
Classico  
Doc

-  **Name** Vin Santo  
**Wine classification** Gambellara Classico Doc  
**Grapes variety** Garganega 100%  
**Product area** Montebello loc. Selva, in the hearth of Classic Doc area of Gambellara  
**Bottles produced** 200 (0.375 lt)
-  **The vineyard**  
*Name* - vineyard Ca' Fischele and Riva del Molino  
*Soil* - clay basaltic of volcanic origin  
*Exposure* - South/Esast  
*Altitude* - Hill, 100 mt slm  
*Planting density* - 5.000 vines/ hectare  
*Training system* - pergola vicentina and Guyot  
*Nr of buds per plant* - 8  
*Yield per hectare* - 80/100 quintals  
*Cultivation* - spare fertilization and thinning out of exceeding grapes  
**Harvest period and method**  
End of September, hand picking in crates
-  **Vinification**  
*Brief description:* drying of the grapes for about 6 months in the loft, subsequent pressing of the grapes and decanting of the must into 100-liter kegs with mother yeast inoculation. Slow fermentation and rest in Vinsantaia for at least 10 years.  
*Fermentation equipment* - Oak barrels  
*Fermentation temperature* - natural according to the seasons  
*Fermentation period* - 2/3 years (very slow)  
*Maturation period* - 10/13 years in sealed and unfilled barrels  
*Bottling period* - varies according to the different vintages
-  **Description**  
Dark amber color. Scent of dark chocolate, figs and dried plums, small candied black fruit with a balsamic and lightly smoked background. Dense and rich, very sweet and velvety, with marked hints of Mediterranean scrub.  
**Ageing potential**  
20-50 years
-  **Food coupling**  
Typical meditation wine with good chocolate.  
Try it also with dry biscuits and very old cheeses.
-  **Service temperature**  
Temperature 10°-12°C;
-  **Sizes available**



0,75 lt