Gamba

Recioto della Valpolicella Classico DOC (Vineyard Le Quare)

Wine of ancient tradition, wine of produced since the Roman age by the special process of drying of the grapes. The wine was at that time called Rhetico. The colour is full red ruby with scents of cherry and dried fruits. The recioto "Le Quare" is a unique wine thanks to the long storing period of the grapes which lasts about six months.

Grapes: Corvina 30%, corvinone 50%, rondinella 10%, croatina 10%

Location: It lies in the heart of the Valpolicella classica valley on the Gnirega hill at an altitude of 300 metres above sea level.

Vineyard: The vineyards lie on terraces that extend along the hills facing south. Clayey and calcareous soil.

Cultivation: Traditional double pergola and GAYOUT.
Yield: 3000-3500 grape vines per hectare with yield of about 70-80 q/ha.

Grape harvest: End of September beginning of October Hand picked grape harvest choosing the best quality grapes which will be placed in wooden plateax and stored according to an ancient tradition for about 150-180 days with about a 50-55% weight loss.

Wine-making: Grape-pressing at the end of February.
Fermentation temperature 10° C lasting 20-25 days.

Cuisine: The Recioto wine matches perfectly with cheese, dried fruits and in particular all sorts of desserts. To be tasted also with bitter chocolate and exotic fruit. Suggested tasting temperature 17°C

The GAMBA winery uses GREEN ENERGY

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