

Gamba

AMARONE DELLA VALPOLICELLA CLASSICO "CAMPEDEL" DOCG



Amarone Campedel is an elegant, full bodied wine which boasts an ancient tradition. It is produced according to the unique local method by selecting the best grapes which are dried for a period of over some months in wooden trays.

Grapes:

Corvina 50%, Corvinone 30%, Rondinella 15%, Croatina 5%

Location and features of the vineyard:

The vineyard is located on the Gnirega Hill, in the heart of the Valpolicella classica valley at an altitude of 300 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 and new guyot cultivation.

Grape drying:

The grapes harvest is carried out completely by hand. After selecting only the very best grapes, they are placed into wooden trays and dried in a special drying room for some months.

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:

Wine ageing some months in steel barrels and then some years in the wood barrel.

Special attributes:

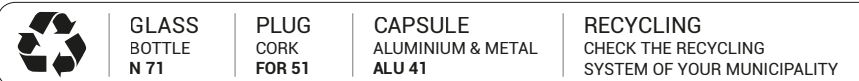
The Amarone Campedel is a full bodied red wine which has a ruby red colour with garnet highlights. Its bouquet is intense and persistent. Its aroma can be associated with flowers and fruit like cherry almond and hazel-nut. The wine's aroma becomes more developed from barrels aging after a few years. The range of aromas of this outstanding aged wine can remind the ones of cinnamon, nutmeg, tobacco and pepper.

Cuisine:

Amarone Campedel is the perfect wine to accompany meat like "brasato di Amarone", "pastisada de caval" or game. It can also accompany aged cheese or just enjoy this great meditation wine.

Suggested tasting temperature 19°C

Price range: Euro 24 - more



CAMPEDEL