

Gamba

PASSITO BIANCO VENETO "CAMPOSOLE" IGT



CAMPOSOLE

Unique and incomparable white wine thanks to the special characteristics of the land. It is produced with grapes which are stored and dried for a long time. It has a golden colour, and dried fruit and liquorice aromas.

Grapes:

Fernanda 50%, Garganega 50%

Location:

It lies in the heart of the Valpolicella classica valley, on the Gnirega hill at an altitude of 300 metres above sea level, facing south. Clayey and calcareous soil.

Cultivation:

Traditional double pergola.

Wine-making:

Destemming, crushing and temperature control during fermentation.

Wine-aging:

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

Grape drying:

Hand picked grape harvest choosing the best quality grapes which will be placed in wooden plateaux and stored according to an ancient tradition for some months. Cuisine: Excellent wine to pair with all sort of desserts or dried fruits.

Suggested tasting temperature 17°C