

# GAMBELLARA

## SOAVE CLASSICO DOC



### WINEMAKING

Fermentation at 12C° in steel tanks for 12/16 days.



### REFINEMENT

In steel tanks for 6 months



### TASTING NOTES

Pale yellow color with green-gold reflections.

The bouquet is fine and characteristics with sweet flowers of chamomile, elder and cherry notes.

Harmonious, fruity (white peach). Persistent with a distinct minerality and notes of flint.



**GRAPES:** Garganega

**VINE AGE:** Various vineyards planted between 1997 and 2007

**ALTITUDE:** Between 400 and 650 f.a.s.l.

**EXPOSURE:** South, South-West

**SOIL:** Volcanic soil

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