

La Colombaia

Campo del Gal Amarone della Valpolicella DOCG

70% Corvina, 20% Rondinella, 10% Molinara

Tasting Notes:

Macerated cherries and ripe plum aromas are accented by a touch of leather. Dry on the palate, with dried red berry and cinnamon flavors. Shows pleasant acidity. The tannins are soft and smooth through the persistent, elegant finish. Enjoy with hearty red meats, game, or aged salamis and cheeses. Decanting is recommended. This wine will reward additional cellaring of 5+ years.

Vineyards:

Region:	Valpolicella, Veneto, Italy
Vineyard Name:	Campo del Gal
Vineyard Size:	3 hectares
Training Method:	Pergola
Planting Density:	3500 vines/hectare
Year Planted:	1970
Soil Composition:	Calcareous clay
Elevation:	300 meters
Exposure:	Southern

Winemaking:

A selective manual harvest is conducted in October. The bunches are carefully laid in plastic crates in a single layer and transported to the winery where they are left to dry for 3-4 months until the grapes lose 40-45% of their original weight. The raisined fruit is crushed then fermented over 30 days in stainless steel tanks at temperatures ranging from 5-20°C. Periodic pump-overs and delestages are conducted. Prior to bottling, the wine is filtered.

Aging:

3 years in French & Slavonian oak barrels, plus 6 months in bottle

Technical Data:

Alcohol:	15.2%
Residual Sugar:	6.0 grams/liter
Acidity:	5.5 grams/liter
pH:	3.60



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

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