

Gambellara Soave I Basalti

Cantina Gambellara

Italy - Veneto - Soave DOC

The color is a brilliant straw yellow with fresh fruit perfumes, especially apple and pear, and floral notes such as elder and bloom. The taste is very fresh and fruity, (yellow plum, star fruit and ground ginger), with a very interesting acidity. There is an important presence of mineral salts due to the volcanic origin of the soil.

Specifications

Appellation	Soave DOC
Varietals	100% Garganega
Soil type	Basaltic - calcareous
Vinification	The grapes are destemmed and softly pressed. Fermentation under controlled temperature in steel tanks with refinement on the yeasts for 3 months.
Pairings	Ideal as aperitif, light main courses such as pasta and risotto, shell fish and fish, soups and vegetables.



Codes, Weights and Measures

UPC	7 84585 01552 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01552 5
Case Weight	32
Cases/Pallet	55
Layers/Pallet	11
SRP	\$ 12.50 USD 750mL Bottle

Reviews and News

2021 Gambellara I Basalti Soave - 88 PTS - BEST BUY - BTI

2013 Gambellara I Basalti Soave DOC - 87+ PTS - IWINE

2012 Gambellara I Basalti Soave DOC - 87 PTS - IWINE