



LA
QUERCIOLANA

• **GAMAY DI BOLDRINO** •

Name: Gamay Colli del Trasimeno DOC

Area: Vineyards located in the area of Panicale (PG)

Grape blend: Gamay

Year of planting: 1999

Type of soil: Loamy

Exposure: South-east

Altitude: 200 m AMSL

Colour: Bright ruby red with notes of purple

Bouquet: Red berries, cherry, red fig, slightly spicy

Taste notes: Soft entry, ample, Long and persistent, mature tannins and silky

Serving temperature: 16°-18°C

Matching: Aperitifs, pasta and rice dishes with meat sauce, grilled meat, semi-mature cheeses and excellent with lake fish, carp and eel

Alcohol by Volume: 15°

Average yield per hectare: 5000 litres

Vinification: Grapes hand picked in small crates of about 20 kg and vinified in steel vats

Ageing: About 6 months in the bottle

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