



LA

QUERCIOLANA

Camporso

• GAMAY RISERVA •



Name: Trasimeno Gamay Riserva D.O.C

Area: Vineyards in Panicale (PG)

Grape blend: Gamay

Years of planting: 1999

Vintage: 2019

Type of soil: Loamy

Exposure: South-east

Altitude: 200 m AMSL

Average yield per hectare: 5000 kg of grapes

Harvest: Manual in small 18kg crates

Alcohol by Volume: 15°

Serving temperature: 18-20°C

Vinification: Total destemming, fermentation in small steel tanks with brief daily racking, racking off after about 3 weeks.

Ageing: In barriques for about 10 months, and then 6 months in bottles

Sizes: 0.75lt and 1.5lt

Pairing: Semi-mature cheeses, pasta dishes with truffle, braised meat, stews and slow-cooked food in general.

Taste notes: It is intense garnet red colour in colour. The bouquet is of red and black berries, with hints of cherry and red fig, all accompanied by delicate balsamic and spicy notes. It is soft, almost sweet on the palate, then full-bodied, long and persistent, with mature, silky tannins.

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