



LA
QUERCIOLANA

Camporso

• **GAMAY PASSITO** •



Name: IGT Umbria

Area: Vineyards in Panicale (PG)

Grape blend: Trasimeno Gamay

Years of planting: 2010

Type of soil: Loamy

Exposure: South-east

Altitude: 200 m AMSL

Colour: Bright ruby red with notes of purple

Bouquet: Red fruit, plum, black cherry, unripe cherry with a hint of chestnuts, and slightly spicy

Taste notes: With a soft and warm approach and perfectly integrated tannins balanced with the wine's natural sweetness

Alcohol by Volume: 16°-20°C

Serving temperature: 13°

Average yield per hectare: 1000 litres

Vinification: The grapes are harvested by hand in small 20 kg crates and hung to dry in naturally ventilated rooms

Ageing: Approx. 10 months in small 100 litre barrels

Sizes: 0,375 lt

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Azienda Agricola Agrituristica

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