

# 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                          |
| ABV           | 12%                         |
| SRP           | \$ 12.5 USD<br>750mL Bottle |

## Reviews and News

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|---|
| 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      |