

RISERVA PRIVATA GASO

Name Amarone della Valpolicella Classico Gaso
Region Veneto
Appellation D.o.c.g.

Grapes Corvina/Corvinone 68%, Rondinella 27% and Molinara 5%.
Vineyards Gaso: owned vineyards of family since 1870, situated in Marano of Valpolicella to 350 m.a.s.l, compact red soil on basalts, good solar exposure: essential components that confer to the wines of brand "Gaso" special bouquet and particular characteristics.

Harvest Beginning of October by selective hand-harvesting.
The grapes are directly laid down either on racks or mats, then kept drying for about 3 months with an average loss of 30% approx.

Vinification Traditional soft pressing in January, fermentation and long maceration on the skins with controlled temperature.

Analysis Alcohol 16%
Total acidity 6 gr/lt
Sugar residual 6/7 gr/lt
Dry extract 35 gr/lt

Characteristics Deep garnet red colour. Ethereal, lightly spicy with sensation of almond, cherries. Warm, full-bodied and velvety bitter after-taste.

Maturation Refining time in Slavonia and Allier oak casks for 36 months plus 12 months in bottles.

Food suggestions Dry wine suitable for main red meats courses, roasts and game.
It is an ideal wine to be savoured "in meditation".
Serve at 18/20° C in large cristal balloon glasses and uncork a few hours before.

Vintage Full-body wine to be refining for long time also in bottle.



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