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Monopolio Gambellara
Pinot Grigio DOC

Cantina di Gambellara
Monopolio





Grapes:

Pinot Grigio

Vinification:

Fermentation at 12C° in steel tanks for 12/16 days.

Refinement:

In steel tanks for 4 months

Wine profile:

Pale yellow color.
The bouquet is intense with floral scents.
The taste is harmonious and fresh.

Company: **Monopolio Gambellara**

Region: **Veneto**

Founded in: **1947**

Owners: **1100+ members of Vitevis Cooperative Group**

Cultivated Vineyards: **6900 acres in total, 1100 growers**

Cantina di Gambellara, the first cooperative winery in the province of Vicenza, established in 1947 on the ashes of the previous winery called Enopolio di Gambellara, operational from as far back as 1920.
Gambellara is at the border between Vicenza and Verona, on the last spur of the Lessini mountains that look like soft waves at an altitude between 250 and 350 meters, covered by vines and lush valleys crossed by several waterways.
In geological terms, the area is of volcanic origin, with basaltic soils conforming to the form of earthy and friable tuffs, which offer natural fertility particularly favourable to vine-growing, and a high mineral content that gives the wine its extraordinary accents.
The area where vineyards are currently cultivated extends for about thousand hectares of predominantly hilly area, most of which are in the so-called “classic” region, the oldest area of provenance.