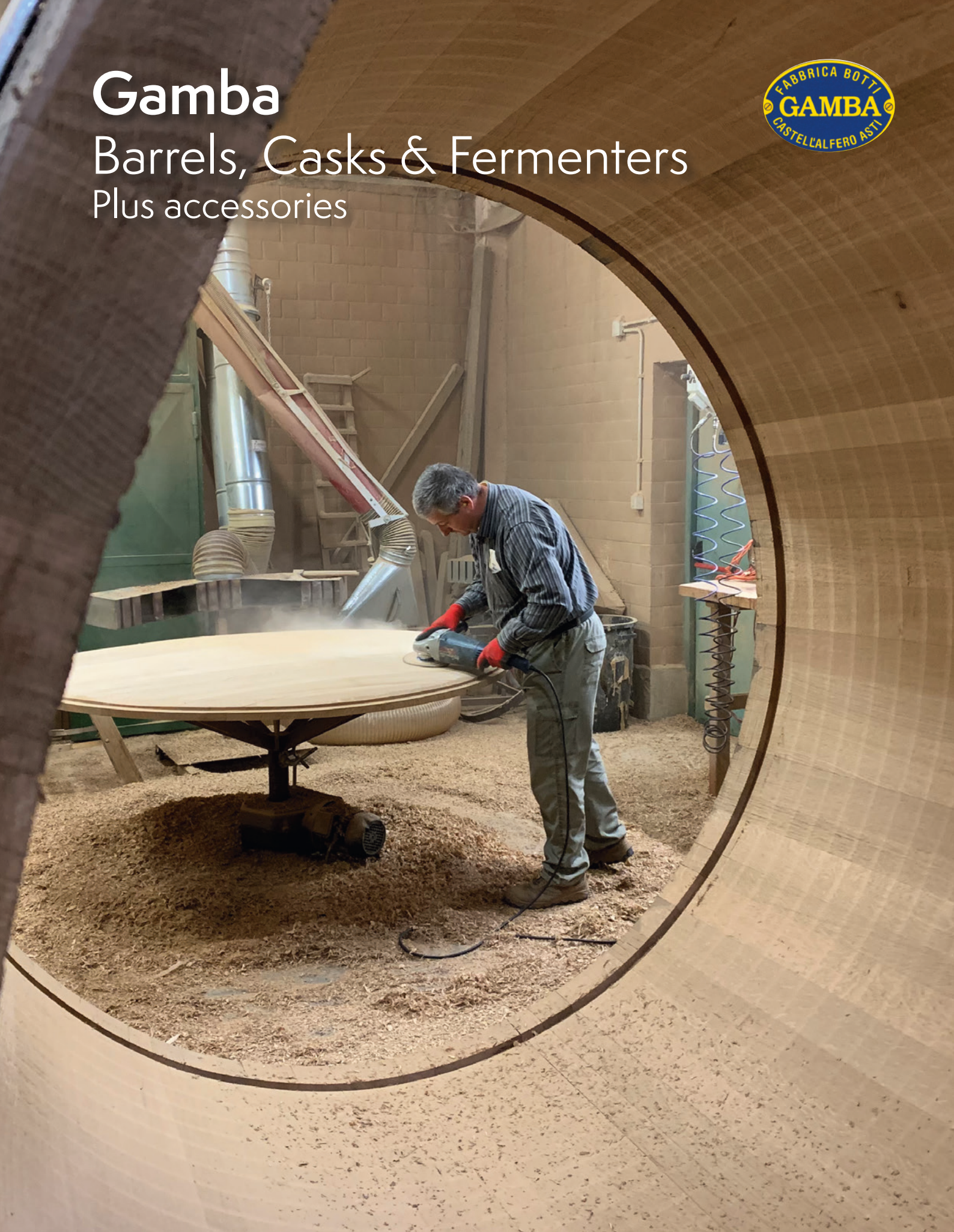


# Gamba

Barrels, Casks & Fermenters  
Plus accessories



## Available in a wide range of sizes

Founded in 1798, located in Castell'Alfero d'Asti Italy, the Gamba family has handed down the art of the master cooper building oval and round casks, barrels and vats for seven generations. Meticulously sourced from chosen forests by qualified merrandiers, the oak in the hands of master coopers produces ultra-premium quality wines after ageing.



**Available in French, Hungarian, Slovenian & American Oak.**

**Barrel Sizes:**

114, 115, 225, 228, 300, 350, 500, 600, 700L.

**Casks/Foudres/Botti sizes:**

in sizes from: 1,500L to 6,500L.

**Oak Fermenter in sizes:**

from: 1,100L to 5,400L.

Option of water and fire bent staves for barrels.



Traditional methods are utilised in the build of the cask and fermenter:

- Meticulous wood selection from all natural seasoning.
- Curvature running the entire length of the staves, ensuring they have the same thickness at both ends. Which over time, increases the cask's strength and allows different inner shavings to be used to renew the wood without reducing staves stability.
- Toasting is done to customer specification.
- The heads of the cask are concave to handle the pressure to make it as leak resistant as possible. This characteristic requires elliptically shaped grooves that only a craftsman with all the experience, tradition and skills unique to the Piedmontese profession is able to create.



## Forest Characteristics

### Allier:

Our favorite forest and major component of all or blend barrels. Here the soil is thick clay, siliceous and not very fertile. The growth of the tree is very slow resulting in tall and straight slender logs when harvested. The grain of the wood is fine, compact and slightly porous resulting in sweet tannin extraction and pleasant aromatics. The wood has a golden pink hue with a warm and smooth feel. This department has the higher rate of *Quercus Sessilis* in all its forests. It provides for a soft mouth feel and is very broad across the mid pallet as it seems to marry well with the wine early in the aging process.

### Tronçais:

The best known forest within the Allier department and it is probably the most beautiful forest of France. The characteristics are very similar to what previously written concerning Allier, typically displaying tighter grain. Suited well for longer barrel aged wines, it's narrower its expression early on in the wine aging process with slow integration.

### Nevers:

Nevers is capital city of the department of Nièvre. The department completes what is typically considered the centre part of France.

It contains the second largest forest of France which is called Bertranges. The oak coming from Nevers is usually medium grained compared to that of Allier. The result is a bigger tannin extraction than that of tighter grain wood and requires longer aging time to fully integrate with the wine.

### Vosges:

This department is located close to the north eastern French border. This forest was the most damaged by the storm of some years ago, and consequently we are now getting less wood of this origin compared to the past. The grain is tight and the tannin extraction is about 6%. It has always been matched very well with white wines.

### Limousin:

*Quercus Pendunculata* species grows primarily in the forest of Limousin. In this region, the soil is calcareous, of granitic origin and fairly fertile. The tree growth is rapid and regular. The texture is coarser and the grain wider, thus when considering the aging of wine, the exchange of oxygen between the interior and the exterior is higher; evaporation is faster and more oak tannin is extracted than from other forest selections.

### Acacia:

More winemakers are looking at Acacia for adding a different dimension to sweet wines such as Bordeaux and to a variety of white wines. Acacia imparts a floral characteristic to the wines, also adding to the mouth feel. Acacia's contribution to the wine is more textural rather than large oak flavours. Works well with Sauvignon Blanc and Pinot Gris bringing roundness and textured mouthfeel.



### Compeigne:

The forest is the northeast of Paris and is the 3rd largest national forest in France. The oak highlights the forest terroir, sandy soil with limestone subsoil, aspect and rainfall as well as sunlight exposure.

### Hungary / Zemplen:

This region is in the north eastern Hungary where it is colder and longer winters. The trees here grow slowly creating a tight grain. The oak offers silky tannins. Hungary oak with medium toast brings butterscotch, vanilla, clove, cinnamon or toffee characters to the wine.

### Jupille:

The forest is located towards the west of Allier and Cher. We have increased the purchase of wood from this forest as we've found it is really tight grain, pink and with beautiful sweet aroma and taste of vanilla. When it is fresh and watered on our yard, it has a wonderful scent of pink rose which is very pleasant. The tannin extraction is around 6%. It matches well with big bodied tannic wines. Our Toast Check process seems to enhance the aroma of this wood.

### Cher:

Located north of Allier, yet considered in the Centre of France. The wood coming from the forest of St. Palais and Alligny can be compared to the best Allier in terms of grain and tannin extraction. The forest of Cher's oak has fibers which are compact yet slightly more tannic than the wood from Allier. This beautiful wood always produces excellent results as far as aging is concerned.

### Fontainebleau:

This is a small forest located 200 km south of Paris, which many years ago was included in the Cher barrels. In the last few years, it has had great results for the aroma at the nose and it is really well used in Tuscany for Sangiovese. It is tight grain wood with pink striations when split.

## Gamba Barrels, Casks & Fermenters

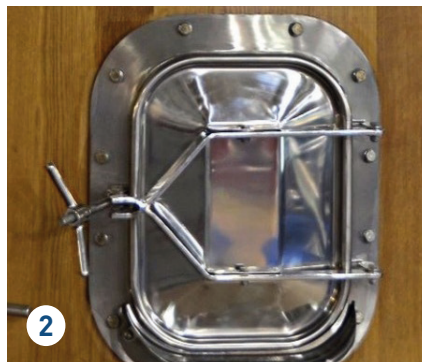
Accessories	Description
1	Stainless steel front door
2	Oak support set
3	Sample tap (included in price)
4	Stainless steel top door (220mm)
5	Stainless steel 50mm valve
6	Horizontal Ovals



\*Stone support pictured (not included)



## Gamba Barrels, Casks & Fermenters



Accessories	Description
1	50mm total discharge valve
2	Stainless steel front door
3	Stainless steel upper door (lid) 600, 800 or 1000mm
4	50mm stainless steel racking valve, includes sample tap
5	Oak support set (3)
6	Glass funnel