



CASTELLO di GABBIANO

ESTABLISHED 1124



NAME:	DARK KNIGHT
APPELLATION:	IGT TOSCANA
VINTAGE:	2016
GRAPES:	50 % CABERNET SAUVIGNON 30 % MERLOT, 20% SANGIOVESE
ALCOHOL:	14%
BOTTLING DATE:	2017, JUNE 15 TH - 23 TH
RESIDUAL SUGAR:	6.0 G/L
PH:	3.6
ACIDITY:	5.2 G/L

WINEMAKING: FERMENTATION TOOK PLACE OVER A TEN TO FIFTEEN DAY PERIOD WITH SKIN CONTACT IN STAINLESS STEEL TANKS AT TEMPERATURES OF 82-86° F. PART OF THE FERMENT WAS UNDERTAKEN UNDER PRESSURIZED CONDITIONS WHEREBY MUSTS WERE FERMENTED AT LOWER TEMPERATURES TO BETTER PRESERVE VARIETAL AROMAS. MALOLACTIC FERMENTATION WAS CARRIED OUT PARTLY IN BARRELS AND PARTLY IN TANK.

WINE AGING: THE WINE WAS THEN RACKED AND RETURNED TO OAK, WHERE IT AGED FOR AN ADDITIONAL 8 MONTHS PERIOD. AT THE END OF THIS AGING PERIOD THE WINE WAS BOTTLED AND GIVEN A FURTHER THREE MONTHS OF BOTTLE AGING BEFORE RELEASE.

TASTING NOTES: THE NOSE IS DOMINATED BY INTENSE NOTES OF RIPE RED BERRY FRUIT AND COMPLEMENTARY AROMAS OF SWEET SPICES, COFFEE CHOCOLATE AND VANILLA. FULL BODY AMPLE AND BALANCED ON THE PALATE, THE WINE SHOWS SILKY TANNINS ALONG WITH A SWEET AND SPICY FINISH AND AFTERTASTE.

PAIRING: SERVE WITH ROASTED RED MEATS, GAME, RICH SAUCES, AGED CHEESES AND MORE.