



CASTELLO di GABBIANO

ESTABLISHED 1124



## Dark Knight I.G.T

This red blend, dominant in cabernet sauvignon, merlot and sangiovese varietals pays homage to the Castello's kindred spirits, the standard bearers for a noble cause, the dark knights of the hills of Tuscany.

Grapes 50% Cabernet Sauvignon, 30% Merlot, 20% Sangiovese

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 6 months period. At the end of this aging period the wine was bottled and given a further three months of bottle aging before release.