



CASTELLO di GABBIANO

ESTABLISHED 1124

Chianti Classico DOCG Riserva Castello di Gabbiano



“Created from the estate oldest vineyards, this Riserva Chianti Classico keeps the most typical organoleptic characteristics of this old tradition wine emphasised by a balanced ageing in wood.”

Grapes

95% Sangiovese 5% merlot

Winemaking : Only the Finest grapes from our estate vineyards were selected for our Riserva 2013. Fruit Parcels from different sites were kept separate during Fermentation and aging, providing winemaker Federico Cerelli with an enticing range of flavours and textures for blending one month prior to bottling. Ferments took place on the skins in Small stainless steel tanks which were monitored individually: punch downs and déléstage were enlisted according to each must. To help round out the wine while retaining optimal freshness, the Juice underwent a secondary natural malolactic fermentation in stainless steel plus a portion (50%) of french oak.

Wine-aging : 10 months in French oak casks (15hl to 30hl) and small barrels (225L) -- with only 10% new oak. The wine underwent an additional 12 months of bottle maturation prior to release.