



CASTELLO di GABBIANO

ESTABLISHED 1124

ROSÉ IGT TOSCANA

“Not part of the Tuscan wine tradition”

Born out of the winery's yearning to discover and reveal the versatility of Sangiovese, the vine that has always dominated here, this wine demonstrates the ability of Gabbiano to rise above the confines of its own history.

Grapes

100% Sangiovese.

Winemaking

Obtained from a short maceration of the skins (around 24 hours) and a long, slow alcoholic fermentation at low temperature, around 14/15°C.

The wine does not undergo malolactic fermentation. The wine is aged for a short period in steel tanks, approx. two months, before being bottled.

