



# Chianti Classico Riserva

D . O . C . G .

“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. Fruit Parcels from different sites were kept separate during fermentation and aging, providing 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. The wine was aged 12 months in traditional French oak casks and small barriques - only 10% new oak - it then enjoyed 12 months additional bottle maturation prior to release.

At the nose this wine offers lovely red fruity notes coming led with hints of strawberries, red cherry and baking spice. A fruit-filled palate of red cherry, tobacco with additional earthy and spicy notes. The firm tannins balanced by fresh acidity and good complexity.

## Castello di Gabbiano

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