



Chianti Classico

D . O . C . G .

“This wine, with its full, balanced flavour, bears honest testimony to its territory and ancient tradition.”

Grapes

90% Sangiovese 10% and other red berry vines
Vinificazione

Winemaking

Produced according to the most traditional Chianti Classico fermentation processes, on the skins, in tanks at a 28°C controlled temperature. Natural malolactic fermentation in steel tanks.

The wine is bottled after 10 months ageing in a combination of traditional French oak cask of varying sizes, small oak barrels and cement tanks to provides us with a diverse range of flavors and textures to work with in crafting our final blend.

The wine offers aromas of violet and red berries. On the palate, the wine has flavors of bright red cherry, notes of white pepper and nutmeg and a savory character that is classic Sangiovese. It has firm tannins and bright acidity.

Castello di Gabbiano

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