



Chianti

D . O . C . G .

“This wine, marked by freshness and fruit, comes from native vines.”

Grapes

90% Sangiovese 10% red berry native vines.

Winemaking

Winemaking techniques for this wine are meant to preserve the wine's bright lively, fruit and freshness. This wine is intended to be drunk young and fresh - within the first two years.

At the nose a balanced bouquet of wild red berries and floral violet notes. This Chianti has a blend of dryness and great freshness, with soft tannins and a medium body. The lingering finish of berries on the palate is pleasant and smooth.

Castello di Gabbiano

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