



Toscana

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“A red blend, dominant in cabernet sauvignon, merlot and sangiovese varietals: a dynamic and modern Tuscan wine.”

Vine

50% Cabernet Sauvignon, 30% Merlot, 20% Sangiovese

Winemaking

To capture and preserve the beautiful varietal aromas (Cabernet, Merlot and Sangiovese), part of the fermentation was done under pressurized conditions and at a lower temperature. Malolactic fermentation was carried out partly in barrels and partly in tank. The wine was then racked and returned to oak, where it aged for an additional 8 months period. At the end of this aging period the wine was bottled and given a further three months of bottle aging before release.

This wine offers a balanced bouquet of wild red berries and violet, a delightful ruby red colour, a great freshness, soft tannins and medium body.

Castello di Gabbiano

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