



CASTELLO di GABBIANO

ESTABLISHED 1124



Bellezza

Chianti Classico Gran Selezione

D.O.C.G.

Grapes: 100% Sangiovese

Winemaking: meticulous viticultural practices are enlisted in the vineyard the year 'round. At harvest, Sangiovese grape clusters are hand-selected at their optimal peak of ripeness. Grapes undergo wild yeast fermentation in small, stainless steel tanks. A long period of skin contact follows, during which time *délestage* and 3 punch downs daily helped to oxygenate the juice to produce a softer wine profile with ample fruit character. Malolactic fermentation in wood adds more complexity to the finished wine.

Wine aging: 16 months in a combination of Roverella (Tuscan oak) 5HL/15HL casks and a portion in 500L barrels. A lengthy bottle maturation followed to further enhance the wine complex flavour and texture.

Tasting notes: A deep ruby red colour in the glass. The wine opens with enticing aromas of red berries and citrus fruits contrasted by spicy vanilla toast notes. In the mouth the wine is very well balanced with flavors of black cherry and raspberry that are complemented by subtle hints of orange peel and cedar. Crafted from exceptional grapes from a single estate vineyard hints of flint come through on the aroma of the lengthy finish. The food-friendly palate is fresh and mouth-watering supported by the distinctive acidulous nerve of Sangiovese that carries this wine.

Food pairing: with Fiorentina (T-bone steak) of course. And dishes with the presence of white truffles, red meats, fur and feathered game. Matured cheeses.

Serving temperature: 18°/19°

Castello di Gabbiano

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