



CASTELLO di GABBIANO

ESTABLISHED 1124



Chianti Classico

D.O.C.G.

Grapes: 90% Sangiovese, 5% Merlot, 5% indigenous red grapes

Winemaking: Fruit for this wine was sourced from estate and premium vineyards located in Tuscany's prized Chianti Classico winegrowing region. Immediately following harvest, maceration on the skins was enlisted for 15 days at controlled temperatures of 25°/26°C (80° 82°F) to extract maximum color and flavor compounds. Natural Malolactic fermentation (large botti) followed to round out the wine while retaining its natural acidity and freshness.

Wine-aging: Most of the wine (60%) aged in French oak casks (15HI-35HI-50HI) for 8 months, with a smaller amount (20%) aged in neutral small oak barrels. The remaining wine (20%) matured in 200 hl cement tanks. Aging in this manner provided winemaker with a diverse range of flavors and textures to work with in crafting his final blend.

Tasting Notes: In the glass, the wine is a brilliant ruby red colour. It 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.

Pairing: enjoy this wine paired with Italian cheeses such as Pecorino with truffles, Provolone and Parmesan. Or, team it with Pasta and a simple tomato or meat sauce, Grilled steak, risotto with mushrooms or roasted pork prepared in the Tuscan tradition (with garlic, herbs and fennel seeds).

Serving temperature: 18°C

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