



CASTELLO di GABBIANO

ESTABLISHED 1124



Chianti Classico Riserva

D.O.C.G.

Grapes: 95% Sangiovese, 5% Merlot

Winemaking: Only the finest grapes from our estate vineyards are selected for our Riserva. Fruit parcels from different sites underwent separate ferment and aging providing winemaker with an enticing range of flavors and texture to work with. Fermentations took place on the skins separately in small stainless steel tanks which were monitored individually. Punch down and déléstages were enlisted according to each must. To help round out the wine while obtaining optimal acidity and freshness all of the juice underwent a secondary natural malolactic fermentation - half in stainless steel and the balance in natural French Oak.

Wine-aging: 10 months in oak casks (15 to 30HL) and small barrels (225L) with only 10% new oak. The wine underwent an additional 12 months of bottle maturation prior to release.

Tasting Notes: A deep, ruby red color, this wine offers lovely red fruity notes coming led with hints of strawberries, citrus and Tobacco. Same flavors extend to the fruit-filled palate with additional earthy and spicy notes. The wine is supported by firm tannins balanced by fresh acidity and good complexity. Vigorous structure and body with much balance and elegance.

Pairing: Serve with roasted red meats, game with rich sauces, aged cheeses and more.

Serving temperature: 18°-20°C

Castello di Gabbiano

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