



CASTELLO di GABBIANO

ESTABLISHED 1124



Colorino

I.G.T. Toscana

Grapes: 100% Colorino

Winemaking: grapes were picked up by hand. After a soft destemming alcoholic fermentation started by indigenous yeasts, at a 28-29°C controlled temperature, through seven days, with light pumping over and frequent délestage. Maceration for further 15-18 days, by light wetting the mash cap.

Wine-aging: spontaneous malolactic fermentation in steel tanks. The wine aged in French oak small barrel (second and third passage) for 12 months, in order to maintain the natural fruit and the special spice of Colorino intact. Minimum 6 months bottle maturation.

Tasting Notes: deep purplish red colour. Scents of ripe berries, enriched by hints of white and black pepper, some touches of cloves, aromatic herbs and sweet violet. The light oak suggestion is perfectly integrated at the olfactory. Taste is persuasive, soft, with excellent velvety tannins, well balanced, intense, with a sweet and persistent finish.

Pairing: this wine perfectly pairs the Tuscan cuisine: red meat and game, seasoned cheese and hams, meat sauces. It matches tasty, salty and spicy dishes as well as sweet taste.

Serving temperature: 18°C

Castello di Gabbiano

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