



CASTELLO di GABBIANO

ESTABLISHED 1124



Dark Knight

I.G.T. Toscana

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

Winemaking: Fermentation takes place over a ten to fifteen day period with skin contact in stainless steel tanks at temperatures of 82-86° F. Part of the ferment is undertaken under pressurized conditions whereby musts are fermented at lower temperatures to better preserve varietal aromas. Malolactic fermentation is carried out partly in barrels and partly in tank.

Wine-aging: The wine is then racked and returned to oak, where it ages for an additional 6 months period. At the end of this aging period the wine is bottled and given a further three months of bottle aging before release.

Tasting notes: The nose is dominated by intense notes of ripe red berry fruit and complementary aromas of sweet spices, coffee chocolate and vanilla. full body ample and balanced on the palate, the wine shows silky tannins along with a sweet and spicy finish and aftertaste.

Pairing: roasted red meats, game, sauces, cheese.

Serving temperature: 18°C

Castello di Gabbiano

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