



CASTELLO di GABBIANO

ESTABLISHED 1124



Pinot Grigio

D.O.C. delle Venezie

Grapes: Pinot Grigio 92%, Chardonnay 8%

Winemaking: The grapes were vinified at a cool temperature to retain the bright varietal characters of the fruit. Selected yeasts added greater fullness and texture to the wine. A small amount of Chardonnay was added to the final blend to further enhance color and texture.

Tasting notes: Straw yellow with green highlights. This Pinot Grigio shows delightful notes of fresh citrus, green apple, orange blossom, tropical fruit, and a floral hint. A medium-bodied wine well balanced with notes of fresh tropical fruit and hints of almond. A truly characterful Pinot Grigio.

Pairing: our pinot grigio pairs best with creamy mushroom pasta, roasted chicken, fish, mature cheeses.

Serving temperature: 14°C

Castello di Gabbiano

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