



CASTELLO di GABBIANO

ESTABLISHED 1124



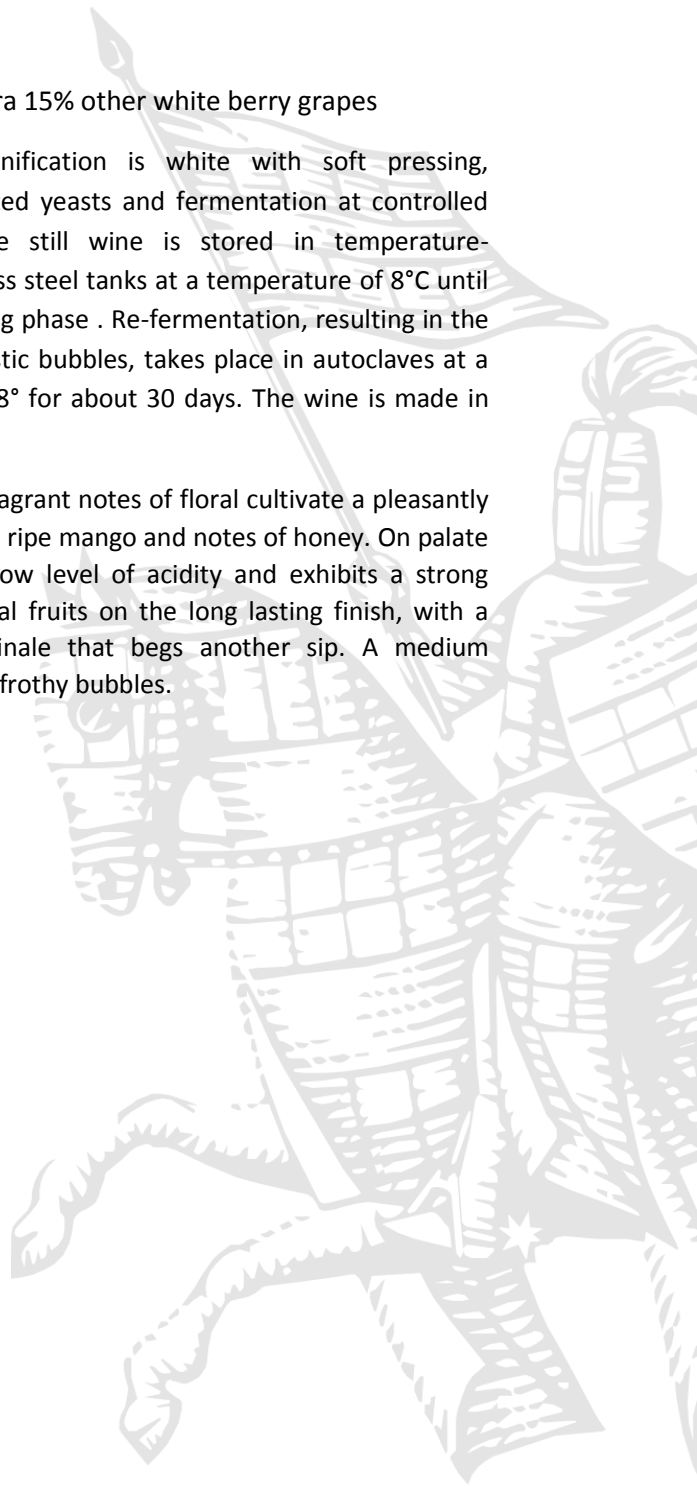
Prosecco

D.O.C. Brut

Grapes: 85% Glera 15% other white berry grapes

Winemaking: Vinification is white with soft pressing, addition of selected yeasts and fermentation at controlled temperature. The still wine is stored in temperature-controlled stainless steel tanks at a temperature of 8°C until the mousse setting phase. Re-fermentation, resulting in the wine's characteristic bubbles, takes place in autoclaves at a temperature of 18° for about 30 days. The wine is made in Brut style.

Tasting notes: Fragrant notes of floral cultivate a pleasantly sweet aroma with ripe mango and notes of honey. On palate this wine has a low level of acidity and exhibits a strong essence of tropical fruits on the long lasting finish, with a mouthwatering finale that begs another sip. A medium bodied wine with frothy bubbles.



Castello di Gabbiano

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