



CASTELLO di GABBIANO

ESTABLISHED 1124



Rosato

I.G.T. Toscana

Grapes: Sangiovese and Merlot

Winemaking: grapes are selected by hand in the vineyard and refrigerated as soon as they arrive in the cellar in order not to promote the extraction of tannic components, in favor of fruit and freshness. They are directly pressed. Alcoholic fermentation at a 15°/17°c controlled temperature takes place over 15 days.

Tasting notes: bright rosé red with raspberry reflections. fresh citron aromatic notes on a fruity background. superb mouth perfect balance of sweetness and freshness thanks to the great sangiovese acidity. tasty and savory, with a long finish.

Food pairing: pairing perfect with any appetizers. Recommended with fish, vegetables and white meat.

Serving temperature: 14°C

Castello di Gabbiano

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