



CASTELLO di GABBIANO

ESTABLISHED 1124

## Vinsanto del Chianti Classico

D.O.C.

**Grapes:** 60% Trebbiano 30% Malvasia 10% Sangiovese

**Winemaking:** made following the classical rules of Tuscan tradition with Malvasia grapes. The grapes are left to dry slowly for 5 months in order to obtain the maximum concentration of sugar, they are then pressed and the concentrated must is left to rest 24 hours. Once the wine has rested, it is put into the “caratelli”, the typical small oak barrels, filled to three-quarters of their capacity to age for minimum 4 years. The wines fragrance and aromas are thus enhanced.

**Tasting notes:** A dessert wine, fragrant, intense, with a harmonious and velvety flavour.

**Food pairing:** It is a great pairing with any kind of pastry, especially with the famous “Tuscan cantuccini”, and with chocolate cookies and cream cakes.

**Serving temperature:** 14°/16°C



**Castello di Gabbiano**

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