



CASTELLO di GABBIANO

DAL 1124



VIN SANTO IS A DESSERT WINE 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 4 YEARS. THE WINES FRAGRANCE AND AROMAS ARE THUS ENHANCED.

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

NAME: CASTELLO DI GABBIANO
APPELLATION: VINSANTO DEL CHIANTI CLASSICO
DOCG
VINTAGE: 2014
GRAPES: 60% TREBBIANO 30% MALVASIA 10%
SANGIOVESE
ALCOHOL: 15,5% VOL.
PRODUCTION: 784 BOTTLES