

CASTELLO DI GABBIANO

CERBAIOLA vigneto CHIANTI CLASSICO GRAN SELEZIONE DOCG ◇ 2021

With the winemaking heritage dating back to 1480, Gabbiano invites you on a journey into the world of Tuscan wine.

VINEYARDS: Crafted from grapes from the estate vineyard, Cerbaiola, located in San Donato - 400m altitude - a skeleton soil, little earth a lot of rock even superficial, mostly Galestro, giving good minerality. In this soil the roots of the plants grow wider than deeper, the fruit is richer in structure and body.

WINEMAKING: Throughout the year, our viticulturists follow meticulous practices in the vineyard. The Sangiovese grape clusters are hand-selected and harvested at optimal ripeness. The grapes undergo 14 days wild yeast fermentation in small, stainless-steel tanks. A long period of skin contact follows, during which time *délestage* (rack-and-return fermentation) and three daily punch downs oxygenate the juice to produce a softer wine profile with ample fruit character. Malolactic fermentation in oak adds more complexity to the finished wine.

AGING: The wine separated from its fine lees matured 16 months in Tuscan oak (Roverella) 5 HL/15 HL casks. A lengthy bottle maturation follows to further enhance the wine's complex flavor and texture.

VINTAGE CONDITIONS: Late September and October rainfalls created challenges for this vintage. It required careful fruit selection, with the exact location and sun exposure of each vineyard plot being critical for flavor and texture quality.

TASTING NOTES: distinct ruby red. Floral notes of violet and iris mingle with juicy red fruit to which less obvious tertiary notes are added. On the palate it is enveloping, warm, but with typical acidity and important tannic structure. Rich, mouthwatering drink and a long, intense persistence.

FOOD PAIRING: Delicious with Fiorentina (T-bone steak), white truffles, rabbit, pheasant, and aged cheeses.



GRAPES: 100 % SANGIOVESE

ALCOHOL: 14%

PH: 3.9

TA: 6.1 G/ L

HARVEST DATE: OCTOBER 2021

PEAK DRINKING: 2026 - 2032

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