



## CASTELLO di GABBIANO

ESTABLISHED 1124



### Chianti

D.O.C.G.

**Grapes:** 90% Sangiovese 10% red berry native vines.

**Winemaking:** A very natural vinification, the alcoholic fermentation is naturally followed by malolactic fermentation, in steel tanks. The wine matures briefly before bottling, without passing through wood: in this way the wine maintains and shows all the organoleptic characteristics of the grapes and a great freshness. It is a young and pleasant wine that does not require ageing, to be drunk in its first two years of life.

**Tasting notes:** Crystalline, ruby red, slightly transparent. It has floral scents of wild rose and red rose, fruity Marasca jam, spicy pink pepper and mace. To the taste it is dry, of good structure, sapidity and freshness, with vivid tannin on a good structure.

**Food pairing:** recommended on pastas with mushroom sauce, aromatized white meat, roast lamb, or half-mature cheese.

**Serving temperature:** 18°C

**Castello di Gabbiano**

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