



CASTELLO DI GABBIANO

ALLEANZA

TOSCANA IGT

2016

Established in 1480 Castello di Gabbiano is situated in the heart of the famed wine region of Chianti Classico. During the Middle Ages, our Tuscan Castello and lands were protected by the Gold Knight, Cavaliere d'Oro. Today we celebrate this heritage and honor the Cavaliere d'Oro with a bold collection of wines. Cavaliere d'Oro invites you on a journey into the vivacious world of Italian wine.

WINEMAKING: Fermentation with wild yeast in stainless steel small tanks for 20-25 days at a 28°-30°C (86°-90°F) controlled temperature. Daily hand punching down and some déléstages during the fermentation allowing best extraction. Approximately 30 days skin maceration. Malolactic fermentation in french oak barriques. The fruit was crushed and fermented in small temperature controlled stainless steel tanks at an average of 28°-30°C (about 79°-86°F). For maximum color and flavor extraction, the grapes were punched down by hand four times a day for an average of 25-28 days. To enhance richness and texture the wine was placed in seasoned French oak barriques during malolactic fermentation, a stage of approximately 25 days. The wine was then transferred to 100% new French oak barriques where it aged for 16-18 months.

VINTAGE CONDITIONS: The 2016 vintage was excellent for the grapes brought to the cellars of our Chianti estates. The grapes were healthy and nicely rich in extract thanks to the fairly regular weather

conditions, which gave us well-structured wines. 2016 was a generally normal year, without health issues for the vineyards. The only event to attract the growers' attention was the lack of rain in late July during veraison, but the drought was relieved by rain in late August and early September. Steady warm weather without peaks of excessive heat in the final month maintained the balance and helped the grapes to ripen perfectly without over-maturation. The summer was excellent overall, with little rain and high temperatures in July and August, but above all, marked temperature variation at night, which should translate to wines with high quality aromas and acidity.

TASTING NOTES: Our Alleanza is crafted from estate grown grapes and shows a lovely deep black cherry and spice nose that leads to richly textured berry flavors, with hints of anise, toasted oak and sweet spice. Fine soft tannins, long and lingering.

FOOD PAIRING: Best served alongside braised meats and game roasts. Also recommended with truffle and aged cheese.

GRAPES: 60% MERLOT, 40% CABERNET SAUVIGNON

ALCOHOL: 14.5%

TA: 5.4 g/L

pH: 3.62

HARVEST DATE: 2nd & 3rd week SEPTEMBER, 2016 FOR MERLOT;
LAST WEEK OCTOBER, 2016 FOR CABERNET SAUVIGNON

