



CASTELLO DI GABBIANO

BELLEZZA

CHIANTI CLASSICO DOCG

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: Our Gran Selezione Bellezza began in a single, rocky, hillside plot – the Bellezza Vineyard – where meticulous viticultural practices are enlisted the year 'round. At harvest, Sangiovese grape clusters were hand-selected at their optimal peak of ripeness. Attention to detail continued in the cellar where grapes underwent twelve days of wild yeast fermentation in small, stainless steel tanks. Twenty-eight days of skin contact followed, during which time destemage and 3 punch downs daily helped to oxygenate the juice to produce a softer wine profile with ample fruit character. Thirty days of lees contact during malolactic fermentation added more complexity to the finished wine. 18 months in a combination of new and 1-year-old French oak barriques (Allier, Trocais and Nevers), and a portion in 15HL. A lengthy bottle maturation followed to further enhance the wine's complex flavors and textures.

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 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 Bellezza meaning 'beauty' is just that. A deep ruby red color in the glass, the wine opens with enticing aromas of red berry and citrus fruits contrasted by spicy vanilla toast notes. In the mouth, the wine is very well balanced with flavors of black cherry and raspberry that are complemented by subtle hints of orange peel and cedar. Crafted from exceptional grapes from a single estate vineyard, hints of flint come through on the aroma of the lengthy finish. The food-friendly palate is fresh and mouth-watering, supported by the distinctive acidulous nerve of Sangiovese that carries this wine.

FOOD PAIRING: Our Bellezza will pair perfectly with red meat dishes as well as accompanying white truffle, game and aged cheese.

GRAPES: 100% SANGIOVESE
ALCOHOL: 14.0%
TA: 5.5 g/L
pH: 3.61
HARVEST DATE: October 9, 2016

