



GABBIANO

CHIANTI

CHIANTI CLASSICO DOCG

2017

With heritage dating back to 1480, Cavaliere d'Oro invites you on a journey into the world of Italian wine. During the Middle Ages, our founding Castello and vineyards 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.

WINEMAKING: The grapes undergo soft-press and fermentation with selected yeasts in stainless steel tanks for 3 months until the optimal balance of fruitiness and freshness is achieved, followed by natural malolactic fermentation in steel casks. A short maturation of the win occurs before bottling.

VINTAGE CONDITIONS: The 2017 harvest featured a Spring of mild temperatures and low rainfall, with budding and early flowering. Beginning in May, temperatures were above average, and an absence of rainfall occurred through August. The early ripening lasted about a week and yielded poor production. This early ripening resulted in a variation of quality based on age of the grapes and vineyard exposure.

TASTING NOTES: A balanced bouquet of wild red berries and floral violet notes. This Chianti has a mélange of dryness and great freshness, with soft tannins and a medium body. The lingering finish of berries on the palate is pleasant and smooth.

FOOD PAIRING: This wine pairs excellently with steak, lamb chops, or various mature cheeses.

GRAPES: 90% SANGIOVESE, 10% MERLOT
ALCOHOL: 12.5%
TA: 5 g/L
pH: 3.58
HARVEST DATE: SEPTEMBER 2017

