



## GABBIANO

# CHIANTI CLASSICO

## 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, the 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. Cavaliere d'Oro invites you on a journey into the world of Italian wine.

**WINEMAKING:** Fruit for this wine was sourced from estate and premium vineyards located in Tuscany's prized chianti classico winegrowing region. Immediately following harvest, maceration on the skins was enlisted for 15 days at controlled temperatures of 25°-26C (80°-82°F) to extract Maximum color and flavor compounds. Natural Malolactic fermentation (large botti) followed to round out the wine while retaining its natural acidity and freshness. Most of the wine (60%) was aged for 10 months in French oak casks (15HL-35HL-50HL), with a smaller amount (20%) aged in neutral, small oak barrels for 8-9 months. The remaining wine (20%) matured in 200HL cement tanks for 10 months. Aging in this manner provided a diverse range of flavors and textures with which to craft the final blend.

**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 Chianti Classico is crafted from a selection of estate grown grapes. In the glass the wine promises fragrant aromas of violet and red berries. On the mouth-watering palate, classic red cherry flavours and notes of white pepper and nutmeg come through backed up by firm tannins creating a well-balanced wine with juicy acidity and freshness.

**FOOD PAIRING:** This wine pairs perfectly with Italian cheeses such as pecorino with truffles, provolone and parmesan. Also, great with pastas and a simple tomato or meat sauce, grilled steak, risotto with mushrooms and roasted pork prepared in the Tuscan tradition (with garlic, herbs and fennel seeds).

**GRAPES:** 90% SANGIOVESE, 10% MERLOT  
**ALCOHOL:** 13.0%  
**TA:** 5.3 g/L  
**pH:** 3.55  
**HARVEST DATE:** 2nd week SEPTEMBER, 2016

