



CASTELLO DI GABBIANO

RISERVA

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: Only the finest grapes from our estate vineyards are selected for our Riserva. Fruit parcels from different sites underwent separate ferments and aging, providing winemaker Federico Cerelli with an enticing range of flavors and textures to work with. Fermentations took place on the skins in small stainless steel tanks which were monitored individually. Punch downs and délestages were enlisted according to each must. To help round out the wine while retaining optimal acidity and freshness, all of the juice underwent a secondary natural malolactic fermentation – half in stainless steel and the balance in neutral French oak. 10 months in French oak casks (15HL to 30HL) and small barrels (225L) – with only 10% new oak. The wine underwent an additional 12 months of bottle maturation prior to release.

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. 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 Chianti Classico Riserva is crafted from exceptional parcels from estate vineyards - a deep, ruby red color, this wine offers lovely red fruity notes coming led with hints of strawberries, citrus and tobacco. Same flavors extend to the fruit-filled palate with additional earthy and spicy notes, firm tannins balanced by fresh acidity and good complexity.

FOOD PAIRING: Serve with roasted red meats, game with rich sauces, aged cheeses and more.

GRAPES: 95% SANGIOVESE, 5% MERLOT
ALCOHOL: 14.0%
TA: 5.5 g/L
pH: 3.5
HARVEST DATE: 3rd week SEPTEMBER, 2016

