



CAVALIERE D'ORO

TOSCANA

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, 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: Fermentation took place over a ten to fifteen-day period with skin contact in stainless steel tanks at temperatures of 26°-28°C (82°-86°F). Part of the ferment was undertaken under pressurized conditions whereby musts were fermented at lower temperatures to better preserve varietal aromas. Malolactic fermentation was carried out partly in barrels and partly in tank. The wine was then racked and returned to oak, where it aged for an additional 8-month period. At the end of this aging period, the wine was bottled and given a further 3 months of bottle aging before 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.

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 Toscana offers a balanced bouquet of wild red berries and violet. This is a delightful ruby red wine, providing a dry and smooth taste with great freshness, soft tannins and medium body.

FOOD PAIRING: Serve with pastas with mushroom sauce, aromatised white meat, roast lamb, or half-mature cheese.

GRAPES: 50% CABERNET SAUVIGNON, 30% MERLOT, 20% SANGIOVESE
ALCOHOL: 13.5%
TA: 5.1 g/L
pH: 3.62
HARVEST DATE: 25-28TH SEPTEMBER, 2016 FOR MERLOT, 13 OCTOBER FOR CABERNET SAUVIGNON

