



Gabiano DOC riserva

## A Matilde Giustiniani



### DENOMINATION:

Gabiano Riserva DOC



### FORMAT:

0,75l - 1,5l - 3l



### TYPE:

Red



### GRAPES:

Barbera 95%, Freisa 5%-10%



### AGING:

In barriques for at least 24 months and at least 12 months in the bottle



### SERVING TEMPERATURE:

18 – 20°C.



### PAIRING:

It goes well with meat-based dishes, braised meats, aged cheeses



### TASTING NOTES:

**Color:** Visually a very intense ruby red color, with deep and orange reflections.

**Bouquet:** The nose is intense and persistent, very fine and complex, with clear fruity hints of small wild red fruits rightly ripe, balsamic notes, fine chocolates, pepper and tobacco.

**Taste:** Its complexity emerges on the palate with an evolution of the bouquet in ethereal expressions, undergrowth and fruit in alcohol.



### NOTE FROM THE WINE-MAKER:

This Reserve is dedicated to Princess Matilde Giustiniani, who restored the castle to its former glory.

From an historic vineyard of the estate, and only in the best vintages, this is a Denomination with a strong personality and intense aromas.

The yield is limited to 50 q.li/ha with preventive thinning and a selection during the harvest that is done by hand.

It stands out for its great ageing capacity and is an excellent meditation wine.

MACROCATEGORIA	TIPO MATERIALE	CODICE AMBIENALE MATERIALE	SIMBOLO	DESTINAZIONE RIFIUTO
BOTTIGLIE	VETRO MARONE	GL 72		RACCOLTA VETRO
TAPPI	SUGHERO	FOR 51		RACCOLTA DIFFERENZIATA DEDICATA
CAPSULE	CAPSULE IN STAGNO	TIN 42		RACCOLTA ALLUMINIO
ETICHETTA IN CARTA	LE ETICHETTE APPOSTE IN FRONTE E RETRO BOTTIGLIE NON SONO SOGGETTE A SMALTIMENTO SEPARATO DALLA BOTTIGLIA IN VETRO			