



GABBIANO

CHIANTI

CHIANTI DOCG

2018

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.

VINTAGE CONDITIONS: The weather was quite unusual in 2018, beginning with very rainy and cold conditions in February and March. While this precipitation was needed, bud break started late. While June and July were ideal, the conditions were quite variable from July 20 to August 23, with sultry heat and often afternoon thunderstorms. The last big storm hit the area end of August some later little rain enabled the grapes to reach their full maturation. At harvest the grapes showed wonderful condition, very fresh and well ripe, giving a classic style wine with plenty of harmony and balance. The quantity were also good. Before the summer we expected to start the harvest at the end of September but the Sangiovese was ready before then in the majority of the territory.

TASTING NOTES: A fine ruby red color. The wine offers a pleasant bouquet of red berries and floral violet notes. The wine shows the typical Chianti 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% RED NATIVE VARIETIES
ALCOHOL: 12.35%
PH: 3.58
HARVEST DATE: SEPTEMBER 2018

