

CASTELLO DI GABIANO

LA BRAJA 2016

BARBERA D'ASTI DOCG

BACKGROUND

Castello di Gabiano, situated in the Monferrato production region of Piedmont, dates back to the 8th century, at the time of Charlemagne (Italian trans. Carlo Magno), Emperor of the Romans. In a signed document, he indicated the presence of a "Cortem magnam nomina Gabianam," proving the land has been owned by the Gabiano family since that time. Today, Giacomo Cattaneo Adorno, the last Marquis of Gabiano, and his wife, Emanuela, manage the estate and produce wines from mainly Barbera, as well as Freisa, Grignolino and Malvasia for the red wines and Chardonnay and Sauvignon Blanc for the whites. Passionate and determined, Giacomo and Emanuela are committed to capturing the beauty and structure of Monferrato in every bottle of wine, blending traditional and contemporary winemaking practices.

APPELLATION

Barbera d'Asti DOCG, Italy

VARIETAL COMPOSITION

85% Barbera, 10% Freisa, 5% Grignolino

TERROIR & VINTAGE NOTES

The Monferrato appellation is a hilly area situated among the Po and Tanaro rivers, boarding the Apennine Mountains. An ancient winemaking region dating back to 1200 BC, it was a prized production area for the Roman empire. The Castello di Gabiano estate has been producing wine for just as long, with natural cellars dug into rock, which are still in use today. Sitting at 300m a.s.l. the estate's vineyards - some dating back 100+ years - are covered in ancient sea sediments and composed of chalky lime soil and marl (clay and limestone). Carefully selected from old estate vineyards, this Barbera offers great complexity and concentration.

WINEMAKING & AGEING

Grapes yield 6.6 tons/hectare. They are hand harvested and collected in small boxes. Following fermentation, La Braja ages for sixteen months, 50% in barriques and 50% in big barrels, followed by an additional six months in bottle.

TASTING NOTES

Deep ruby with violet shades. Primary red fruit notes, followed by light spices and tobacco fragrances are balanced with soft tannins and a medium finish. This wine pairs well with salumi roast chicken and game, mushroom dishes and medium-aged cheese.



WINEMAKER

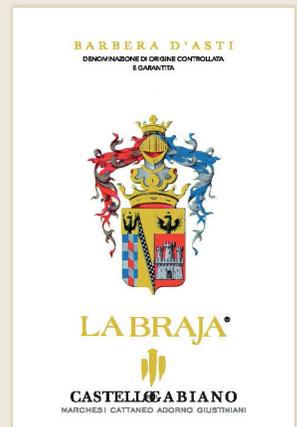
Giacomo Adorno
Emanuela Adorno

TECHNICAL DATA

Alcohol
13.5%



CASTELLO DI GABIANO



"TWO GLASSES" RATING
GAMBERO ROSSO
October 2019



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections



TAUB FAMILY
SELECTIONS