

CASTELLO DI GABIANO

LA BRAJA 2014

BARBERA D'ASTI D.O.C.G.

BACKGROUND

The "Castello di Gabiano", situated in the Piedmont Region of north-west of Italy, boasts more than a century of history. In the 8th century, a document signed by Carlo Magno 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, together with his wife Emanuela, passionate and determined, directly engaged in an intensive wine production, are above all committed to capture the characteristics of the terroir to extract the raw material. In this way they can assure that the wine making tradition of the family, updated with the current oenology knowledge, an stand comparison with great secular wines.

APPELLATION

Piedmont, Italy

VARIETAL COMPOSITION

100% Barbera

WINEMAKING & VINTAGE NOTES

The grapes are grown on soils exposed to the sun, with good depth and greater richness of organic material and calcium favoring a deep aromatic profile. Careful grape selection increases concentration and quality.

The fermentation in cement vats is done with careful control of the temperature.

AGEING

Aged in wood for 16 months: 50% in barriques and 50% in big barrels. Aged in the bottle for six months

TASTING NOTES

Deep ruby with violet shades. Primary red fruit notes, followed by light spices and tobacco fragrances. Intense and balanced with soft tannins and medium finish.

This wine pairs well with entrées, meats, mushrooms, and medium aged cheese.



WINEMAKER

Giacomo and Emanuela
Adorno

TECHNICAL DATA

Alcohol
13.5%

SUGGESTED RETAIL PRICE:
\$15.99



CASTELLO DI GABIANO



BLENDING FAMILY
WINEMAKING TRADITION
WITH MODERN
OENOLOGY PRACTICES

