

Castello di Gabiano

Historical References

Castello di Gabiano has a rich history dating back thousands of years. As early as 8th century there is a mention of a "*Cortem Magnam Nomine Gabianam*".

In 1164 Federico I granted the investiture to the Marquis the first bestowed the title of Marquis upon Guglielmo II of Monferrato.

Right from the inception the site was considered extremely important for its strategic and economic setting, (a fee had to be paid to cross the river Po) and the fortification was fought over Montiglio and Gonzaga families. Duke Ferdinando of Mantova assigned the property in 1622 and the title passed on the Genoese Agostino Durazzo.

Attentive restoration was carried out in 1922 by Giacomo Filippo Durazzo and Matilde of the Giustiniani Princes, including the complete renovation of the medieval village, the agricultural and wine farmhouses and the creation of an historical garden with a significant landscapes valence. The commune's archives of the XIIIth century already narrate the quality of the grapes and the wine production of Gabiano. This long lasting tradition today is run and promoted by Giacomo, Emanuela, Filippo and Serena Cattaneo Adorno.

Gabiano itself covers one of the oldest and smallest DOC IN ITALY! The Marquises Cattaneo Adorno are engaged in an intense wine production and are above all committed to quality; the estate covers 260 hectares of which 20 are destined to vineyards.

All the wines produced are DOC and DOCG.

ADORNES, Barbera d'Asti Superiore

A MATILDE GIUSTINIANI, Gabiano Riserva

CASTELLO, Piemonte Chardonnay

RUBINO di Cantavenna

LA BRAJA, Barbera d'Asti

CASTELVERE, Monferrato Chiaretto

GAVIUS, Monferrato Rosso

IL RUVO, Grignolino del Monferrato Casalese

CORTE, Monferrato Bianco

IL GIARDINO DI FLORA, Malvasia di Casorzo



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www.castellodigabiano.com - info@castellodigabiano.com

Via S. Defendente, 2 - 15020 GABIANO (AL) - Tel +39 0142 945004

Castello di Gabiano

CORTE

MONFERRATO BIANCO DOC

GRAPES: Refined blend of Sauvignon Blanc and Chardonnay, coming from Gabiano and Zoalengo hills.

YELD: The average production is 80 quintals/hectares, obtained by short pruning and thorough grape selection in harvest time.

AGING: Young and easy to drink, with intense and clear fragrances extracted through the long ageing on fine lees at low temperature.

SENSORY ANALYSIS:

Visually it express the straw yellow color with delicate green reflection. This fine blend lends to the bouquet a very expressive and dynamic aromatic profile. Citrus, tropical fruits, grassy notes typical for the Sauvignon grape such as the tomato leave, the boxwood notes are typically reminding the scents of the castle green Labyrinth.

The taste is dry, fresh and tasty. It is easy to recognize at the same time the warmness expressed by the alcoholic aspect. The pleasant structure and persistence is supported by the small amount of Chardonnay, which conveys to the wine a bitter and tasty final touch.

TASTING NOTES:

A perfect example of a wine conveying all the terroir character and elegance of Sauvignon and Chardonnay grapes, which find in Gabiano an exceptional vocation.

The label celebrates the wine's conviviality and elegance. It reproduces the page of an old manuscript coming from the private library of the Marquises Cattaneo Adorno. The court of the Queen Didone is represented with a golden capital "C" by De Chierico Artist (15th century).



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GAVIUS

MONFERRATO ROSSO DOC

GRAPES:

85% Barbera and 15% Pinot Nero grapes coming from Gabiano and Zoalengo property vineyards.

RESULT: The result per hectare is contained at 60 q.li/ha with preventive thinning and selection during harvest time, rigorously by hand.

AGING: Ageing in French oak tonneaux for approximately 12 months.

SENSORY ANALYSIS:

Bright ruby red color with purplish reflections. The nose is intense, persistent, fine.

The well-defined bouquet express red fruits notes, red currant and fine woods final scents.

The palate reveals charming black berries taste, freshness, saltiness, warmth and light fine woods aromas.

TASTING NOTES:

The blend enhances the typical characteristics of Barbera with the fruity notes of Pinot Nero, which finds in Gabiano a particular vocation.

It can be easily matched with red meats, mushrooms and truffles, medium aged cheeses.



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LA BRAJA

BARBERA D'ASTI DOCG

GRAPES:

Barbera in purity obtained by thorough grape selection, rigorously hand made, from vineyards surrounding the castle.

RESULT: 80 quintals/hectare, obtained by grapes selection.

AGING: The 40% aging of the wine in fine woods for about 6/8 months, mild the acidity and give a balanced tannicity and persistence of its character and typicity. It follows bottle aging for few months.

SENSORY ANALYSIS:

The color is ruby red intense and deep. The nose is intense and persistent, refined, with clear cherry note of red fruits, aftertaste of herbal freshness, minerals, and smoky.

The palate shows a fascinating fresh and tasty energy. Velvety, warm and intense, with a boisé profile.

TASTING NOTES:

This wine is produced from the grapes harvested in the vineyards called "Braja". These vineyards are located in sunny field around the castle.

Its juiciness and pleasantness make this wine particularly gastronomic, suitable for all kind of food pairing, even before meals to whet the appetite.



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Castello di Gabiano

RUBINO DI CANTAVENNA

DOC

GRAPES:

75% Barbera and 25% Freisa.

RESULT:

The result is on average 60 q/h., obtained by through thinning and grape selection during the rigorously handmade harvest.

AGING:

Ageing is in tonneaux and big barrel for approximately 12 months.

SENSORY ANALYSIS:

Ruby red color with notable purplish reflections.

The olfactory complexity presents the typical red fruits quality of the Barbera, leaving room to the earthy scents: mineral and undergrowth aromas are easily identifiable giving the wine an intriguing and distinctive elegance.

The bouquet is also reminiscent of cherry jam, vegetal essences such as green pepper and spicy notes as ground pepper. The olfactory-taste analysis reveal freshness, clear and pleasant mineral taste, with perfectly balanced warmth and tannicity.

TASTING NOTES:

This wine could be considered, among the list, the most typical because of the blend of Barbera and Freisa.

It is a lovely match with first courses, meats, mushrooms, wild game and medium-aged cheeses.



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IL RUVO

GRIGNOLINO DEL MONFERRATO CASALESE DOC

GRAPES:

100% Grignolino.

RESULT: not more than 50 quintals/hectare with prior pruning and attentive selection during harvest time. The grapes are picked up by hands with great attention on the state of maturation, which is particularly crucial for this kind of grape.

AGING: The fermentation process is followed by stainless steel aging for about 6-8 months.

SENSORY ANALYSIS:

The color is characteristics with hues of bricks.

The nose is typical, with floral notes such as the wild rose a little faded, blackberries, the spicy notes are really typical for this Doc, cloves, cinnamon and ground pepper. The palate is fresh, tasty, warm with the right and typical tannicity.

TASTING NOTES

This indigenous grapevine has very old origins, first documents testify its production in Monferrato since 13th century. This wine was already appreciated from nobles, at the beginning of the 1900 ist quotation was comparable to the Barolo and Barbaresco wines.

Its peculiarities make it as a perfect choice for the pairing with the flavors and aromas of the Mediterranean and Asian cuisine based on raw fish and aromatic herbs.

Served at 13C is an excellent starter to introduce an important dinner.



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ADORNES

BARBERA D'ASTI SUPERIORE DOCG

GRAPES:

100% Barbera.

RESULT: The result is contained at 50/55 q./h with preventive thinning and selection during the rigorously handmade harvest time.

AGING: Aging in tonneaux made with fine French oaks, it lasts for approximately 18 months.

It follows a bottle aging of 12 months.

SENSORY ANALYSIS:

Intense ruby red color with a light orange shade. The nose is very intense, persistent and fine.

Extremely clear fruity, minerals, grassy and spicy scents. The recognized essences are the marasca cherry and ripen dried plum, balsamic scents, graphite, dried fruits, white ground pepper and smoked hints.

The taste is dry, fresh and tasty, warm, slightly astringent, full but thin, persistent with a slightly bitter aftertaste.

The taste-olfactory persistence reveals the fruity mark, mineral, grassy and spicy.

TASTING NOTES:

A serious Barbera, complex and austere, expressing its tipicity through the character and particularity.

A definitive sensation of freshness, balanced with the right alcoholic percentage and grape ripening.

Obtained by Barbera in purity coming from the best property vineyards.

Perfect match with grilled meats, braised and aged cheeses.



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A MATILDE GIUSTINIANI

GABIANO DOC RISERVA

GRAPES:

95% Barbera and 5% Freisa.

RESULT:

The result is contained at 50 q./h with preventive thinning and selection during the rigorously handmade harvest time.

AGING:

The ageing in 25/30 hl wooden barrels made with fine oaks lasts for approximately 20 months.

SENSORY ANALYSIS:

Ruby red color with orange reflections. The nose is intense and persistent, fine and complex, with net fruity scents reminiscent of ripen red berries, balsamic nuances, fine chocolate, pepper and tobacco.

The taste is complex with ample olfactory nuances pertaining to many groups of scents: ethereal, undergrowth aromas and fruit in alcohol.

TASTING NOTES:

Obtained by the best vineyards around the castle. This label encloses a combination of elegance, balance and structure, both living with sublime harmony.

This "Riserva" is dedicated to Princess Matilde Giustiniani who in the last century succeeded in bringing the castle of Gabiano back to its ancient magnificence, and to her love for those vineyards.

It can be a lovely match with meats dishes, roasted meats and aged cheese. Great red wine to be aged. Perfect as meditation wine.



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