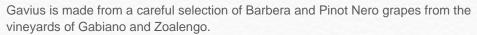


Castello di Gabiano

"Gavius" Monferrato Rosso DOC





Aging: French oak tonneaux for about 12 months. The wine is aged in the ancient underground cellars of the Castello di Gabiano.

Grape varieties: Predominantly Barbera with some Pinot Nero

Soil: Chalky lime soil and marl

Tasting notes:

Vibrant note with hints of red fruits and red currant. On the palate, intriguing hints of blackberries. Fresh and appealing!

