

Castello di Gabiano

*"Gavius" Monferrato Rosso DOC*



Gavius is made from a careful selection of Barbera and Pinot Nero grapes from the vineyards of Gabiano and Zoalengo.

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!

