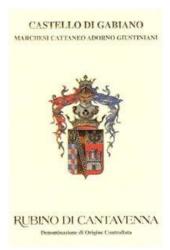
## Castello di Gabiano

## Rubino di Cantavenna DOC

Vinification: In wood for about 16 months: 50% in barrique and 50% in large barrels. The wine rests an additional 6 months in the bottle before release.

Grape varieties 75% Barbera and 25% Freisa

Soil Chalky lime soil and marl



### Tasting notes

Red fruit and spice on the nose. Balanced and harmonious.



www.banvillewine.com

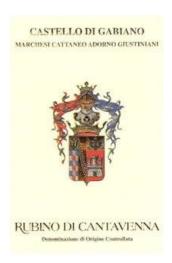
## Castello di Gabiano

## Rubino di Cantavenna DOC

Vinification: In wood for about 16 months: 50% in barrique and 50% in large barrels. The wine rests an additional 6 months in the bottle before release.

Grape varieties 75% Barbera and 25% Freisa

Soil Chalky lime soil and marl



#### Tasting notes

Red fruit and spice on the nose. Balanced and harmonious.



#### www.banvillewine.com

## Castello di Gabiano

## Rubino di Cantavenna DOC

Vinification: In wood for about 16 months: 50% in barrique and 50% in large barrels. The wine rests an additional 6 months in the bottle before release.

Grape varieties 75% Barbera and 25% Freisa

Soil Chalky lime soil and marl



### Tasting notes

Red fruit and spice on the nose. Balanced and harmonious.



www.banvillewine.com

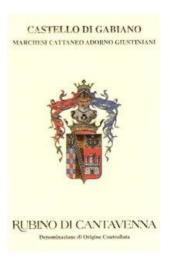
### Castello di Gabiano

# Rubino di Cantavenna DOC

Vinification: In wood for about 16 months: 50% in barrique and 50% in large barrels. The wine rests an additional 6 months in the bottle before release.

Grape varieties 75% Barbera and 25% Freisa

Soil Chalky lime soil and marl



#### Tasting notes

Red fruit and spice on the nose. Balanced and harmonious.

