

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.

Banville
Wine Merchants

www.banvillewine.com

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