

## 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](http://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.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://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.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://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.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)