

Castello di Gabiano

"La Braja" Barbera d'Asti DOCG

The Barbera grapes for this wine are selected and harvested by hand in the sun-facing vineyards called "Braja", located on the estate of Castello di Gabiano.

Aging: After fermentation, the wine ages 60% in cement and 40% in large barrels for about 12 months. The bottle rests for a few additional months before release.

Grape varieties 100% Barbera

Soil Chalky lime soil and marl

Tasting notes

Ripe cherries and red currants on the nose. Vibrant and balanced - delicious as an aperitif or with tomato-based sauces.



Banville
Wine Merchants

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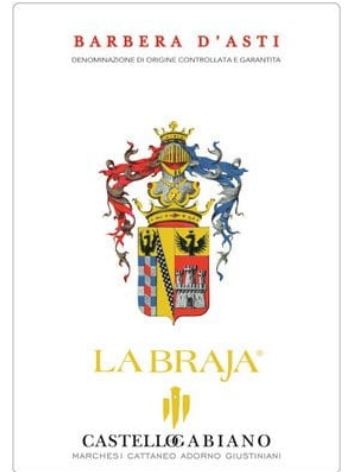
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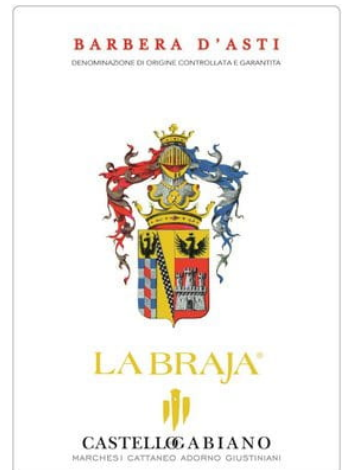
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