



# CASTELLO DI GABBIANO

## PROSECCO

### BRUT DOC

With winemaking heritage dating back to 1480, Gabbiano invites you on a journey into the world of Italian wine.

**WINEMAKING:** Following a gentle pressing, the juice was fermented with select yeasts under controlled temperatures. The still wine was rested at 46°F in stainless-steel tanks. Secondary fermentation, resulting in the wine's characteristic bubbles, took place in autoclaves at 64°F for about 30 days.

**TASTING NOTES:** The wine is medium-bodied with frothy bubbles. Fragrant floral notes meld pleasantly with sweet aromas of ripe mango and honey. On the palate, this wine exhibits low acidity and intense tropical fruit flavors through the long-lasting finish, a mouthwatering finale that begs another sip.

**FOOD PAIRING:** This Prosecco DOC Brut is perfect on its own for a festive toast or paired with cured meats, fruit, seafood, and savory cheeses.

---

**GRAPES: 85 % GLERA, 15 % PINOT BLANC/  
PINOT GRIGIO/CHARDONNAY**

**ALCOHOL: 11%**

**PH: 3.20**

**TA: 5.5 G / L**

**HARVEST DATE: AUGUST 2022**

*Cavaliere d'Oro*



**GABBIANO**

PROSECCO

D.O.C. • BRUT



DENOMINAZIONE  
DI ORIGINE CONTROLLATA

Enjoy Responsibly. ©2023 TWE Imports, Sonoma, CA