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### ***Castello di Gabbaino Alleanza I.G.T***

“A wine in perfect balance between the old and new world style.” Grapes 60% Merlot 40% Cabernet Sauvignon Winemaking The wine is obtained from the best grapes of the estate vineyards, renewed year 2000 and 2001. During the alcoholic fermentation punching down and délestage make it possible to obtain the best extraction in the most natural way.

Skin maceration is long. The malolactic fermentation take place in new French oak barriques: during this long phase, the lees are stirred manually. The wine is then moved to the castle ancient cellars, in barriques of first and second passage, for 16/18 months. The wine is released only after a further 6 months bottle maturation.

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