



GABÀN CABERNET-MERLOT

Bolognani

Gabàn Cabernet-Merlot: it is the apex of our production. A wine with a strong identity, in which we fully believe.

The name, Gabàn, comes from "Riparo Gabàn", an archaeological site discovered in the seventies, where evidence of human settlements from the Bronze Age was found; this name is a symbol of its traditional heritage.

Gabàn is a "cru" made from Cabernet and Merlot grapes picked exclusively from the family's Gabàn vineyard, located on a hill north of Trento that has 6000 vines/hectare, planted in rows (guyot), where production is discrete (less than 60 ql/hectare). Bunches are hand-picked and selected to be then made into wine separately according to their variety. We work with enthusiasm, respecting tradition, macerating for 10-12 days on the skins. We age the wine in wood for approximately a year, then in steel, where it stays a few months until bottling. It continues to evolve for another 2-3 in the bottle.

It evolves extremely well, ageing nobly.



Organoleptic properties

COLOUR: intense ruby-red colour.

AROMA: intense aroma of dark fruits.

FLAVOUR: dense, complex, with harmonious notes of forest shrubbery; the ripe tannins give it a harmonious and refined flavour; long and persistent finish.



Best enjoyed at a temperature of 18°C, characteristic of every great red wine with a lot of personality.

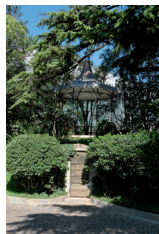


It pairs well with roasted platters, red meats and game, but thanks to its incredibly harmonious character it leaves ample room for the whims of those who appreciate its spirit.





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