



GOBBO I.G.P. Lombardia, Italy



13%
ALC/VOL

750mL
BOTTLE SIZE

Appellation

Montenetto di Brescia I.G.P.

Vinification

Gobbo represents the traditional label for the family as it was the first bottled wine sold in 1972.

Fermentation

The "Casale Gabbadeo" which dominates over the nine acres of the winery gave its name to the "bump" of the hill where, in the past, a furnace took the clay for its bricks. The wine making leaves the skin for a long amount of time with intervals of déstages and usage of selected tannins. Aging in large oak barrels for at least 24 months and marketing start sat least 6 months after bottling. The native grape of Marzemino gives a special and typical mark to this blend.

Tasting notes

Color: clear, dark ruby red with pomegranate reflections, sign of its long aging in oak barrels.

Nose: pleasant, delicate, persistent, with complex aromas of vanilla, cooked cherry, dry prune, walnut husk and sweet spices.

Palate: warm, full and smooth, persistent with a certain taste of chocolate, dry, warm, rather smooth. The delicate taste of wood and sweet spices prevail over the specific herbaceous aroma of the Merlot grape. Definitely harmonious wine, full of body, very pleasant.



40% Cabernet Sauvignon, 40% Merlot, 20% Marzemino



Aged 24 months in French Oak barrels



Aged 6 months

Serving recommendation

Serve at 18°C.

Food pairings

Suitable for red meats, grilled meats and roast meats, game, tasty cheese, not too spicy.