

QUATTRO LEONI – VINO BIANCO – MONFERRATO BIANCO

Vintage: 2007

Grape varieties: 60% Sauvignon Blanc, 30% Chardonnay, 10% Cortese

Sugar Content: 1.7 g/l

Alcohol Content: 12.5% vol.

Cases Produced: 4,000

Classification: D.O.C – MONFERRATO BIANCO

Master Region: Piemonte, Italy

Winery & Winemaker: Castello Di Gabiano, Mario Ronco

Meaning: “Four lions, one for strength, one for courage, one for honor, and one for loyalty have, over the centuries, set out to defend our land and vineyards. We bring this wine directly from our estate grown vineyards in the heart of Piedmont to share with you.”

The Lands: The Castello Di Gabiano vineyards rest in richly calcareous and chalky soils that also have a clay component. The well exposed hilly vineyards make the vines struggle and grow deep root systems. Most at a height of 300 M above sea level, these old vines bring a depth of character and earthy expression to Quattro Leoni. All wines produced are of a DOC status and Gabiano itself covers one of the oldest and smallest DOC's in all of Italy. The estate itself covers over 260 Hectares of which 20 Hectares are currently planted as vineyards. All of the Quattro Leoni wines are hand-picked, estate-grown wines from the Gabiano vineyards.

Ageing: 100% Stainless Steel fermentation and aging – no oak.

The History: The vineyards and family lineage making the wines at Castello Di Gabiano reaches back hundreds of years to 1108 AD! This proud house has stood the test of time being mentioned as early as the 8th century as a “*cortem magnam nominam Gabianam*”. The property was ceded in 1622 by Duke Ferdinando and the title later passed to Genovese Agostino Durazzo. In 1922 Giacomo Durazzo and Matilde of the Giustiniani Princes restored the entire property and vineyards. Today this picturesque local is run and promoted by Giacomo, Emanuela and their twins Filippo and Serena Cattaneo Adorono Giustiniani.

The Vino: Monferrato is an Italian wine DOC created in 1984 that is located within the provinces of Alexandria and Asti. Known as a hilly region east of Turin in Piedmont; the Monferrato Bianco name can only be given to wines made up of a majority of either Chardonnay or Sauvignon Blanc.

Tasting Notes: A golden hue with straw gold coloration. The palate features stone fruits, pears, bright lemon, with a bit of grassiness and peaches. A complex nose and mouth-feel add a touch of talc/chalk, and some floral lilac notes. A wine built with med/high acidity, it offers a round & soft body, with a medium to rich mineral finish. The slight shale or slate complexities combine with goose berries and a few green plums. Over time a slight honeyed, green tea character develops.

Food Pairings: A lovely white wine to pair with shellfish, fresh salads with light dressings, and lemon herb chicken.

- “*Non sputare in'aria - che ti ricade in testa*”.
 - Translation: Don't spit in the wind - it might land on your head

