

Gattinara Riserva DOCG 2018



BACKGROUND

Driven by a passion for exceptional Nebbiolo, the Travaglini family has been producing remarkable, limited-production wines from their eponymous estate in Gattinara for four generations, with the fifth now on their way, learning from their parents. The Travaglini family has owned land in Gattinara since the beginning of the 19th century. They farmed a few hectares of land and produced wine for local consumption. It was not until 1958 however, when the third generation, Giancarlo, established the eponymous Travaglini Estate Winery. It was Giancarlo who recognized a greater potential in Gattinara and executed groundbreaking changes in his vineyards and cellar, unseen before in the appellation. His passion for Nebbiolo helped raise the profile of Gattinara, a commitment that has been carried on through the generations.

TERROIR & VINTAGE NOTES

The Travaglini family owns 59 hectares of vineyards; 55 of which are dedicated to vines, primarily Nebbiolo, which covers roughly 50% of the total Gattinara DOCG. A small portion of old vines, is planted to native varieties Vespolina and Bonarda. This small appellation lies in the rocky foothills of the Monte Rosa range, where ventilating winds blow down from the nearby Alps. Soils are rocky and rich in porphyry, granit and iron, imparting a reddish color in the soil. Similar in composition to the Alps, Monte Rosa's sedimentary rocks is highly acidic, due to low levels of calcium carbonate and magnesium, and an absence of calcium. Vines grown in this rare soil produce grapes with a unique flavor profile, as well high acidity and tannins. Its northern, mountainous location experiences a continental climate, with very cold winters, warm, sunny summers, and a strong diurnal temperature shift.

WINEMAKING & AGING

To produce the Riserva, only the best parcels are harvested from Travaglini's oldest vineyards (35-60 years). Based on the vintage, the healthiest parcels are selected. Grapes are crushed and macerated for about 15 days in stainless steel tanks at controlled temperature. The wine is aged for 4 years: 3 years in Slavonian oak casks of different sizes. The wine then rests in bottle for 12 months. This produces an elegant, refined Gattinara.

TASTING NOTES

Deep garnet red color. On the nose, delicate scents of violets and cherries with traces of black pepper. Rich and refined on the palate, filled with red fruit, spice, raisins and smooth tannins; long-lasting and juicy finish.



750ML



ORIGIN

Gattinara Riserva DOCG, Piedmont, Italy

GRAPE VARIETIES

100% Nebbiolo

SIZES

750ml

TECHNICAL DETAILS

ABV: 13.5%, Closure: Cork

WINEMAKER

Massimo Collauto

