

Gattinara Tre Vigne DOCG 2019



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

TreVigne is a blend of three single vineyards: the "cru" sites within Travaglini's estate. Lurghe: 280 asl, ~20 yo: The youngest vineyard, the soil is composed of clay on the surface and is rich in sediment material that centuries earlier have been carried downstream by ancient volcanoes in the area. Permolone: 320-350 asl, ~35 yo: The oldest vineyard, it is in a flat area with rocky, granatic soil. The age of the vines and the harsh rocky soil – which vines struggle to grow in – force the vines to travel deep into the soil for nutrients. Their struggle produces low yields but intensely minerally and complex wine. Àlice: 420 asl, ~30 yo: The highest altitude, this vineyard spans through the middle of Gattinara, with SE, S, and SW slope aspects. The range in exposures allow the vines to reach the sun rays all day, but the high elevation ensures a cooling breeze; refreshing the vineyard and aerating the grapes, preventing wetness and disease. Grapes from this vineyard have concentrated polyphenolics, guaranteeing an intense perfume and an incredible elegance to the wine.

WINEMAKING & AGING

Following traditional red wine fermentation in stainless steel tanks at controlled temperature, the wine is aged for 4 years: 3 years in Slavonian oak casks (80%). 20% of the wine is aged for one year in barriques, before blending with the rest of the wine. The final blend then rests in bottle for 10 months.

TASTING NOTES

Garnet red in color with ruby highlights. Aromas of ripe berries and bitter cherries. The palate demonstrates complex flavors of ripe black cherry, smoke, spice and mushroom, with some earthy tones. A concentrated, feminine wine with a soft finish.



750ML



TRAVAGLINI
GATTINARA

ORIGIN

Gattinara DOCG, Piedmont, Italy

GRAPE VARIETIES

100% Nebbiolo

SIZES

750ml

TECHNICAL DETAILS

ABV: 13.5%, Closure: Cork

WINEMAKER

Massimo Collauto

