



# II Sogno 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

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. Travaglini is the only winery that produces this "Amarone-syle" of wine in northern Piedmont. In homage to the winery's founder, Giancarlo, II Sogno, means "The Dream."

## WINEMAKING & AGING

Nebbiolo grapes are dried for 100 days after harvest in a naturally ventilated storage area. After 50% of the water in the grapes evaporate, they are brought to the cellar to begin fermentation in stainless steel tanks for 25-30 days at controlled temperature. Aged 40 months in used Slavonian oak barrels. For each vintage, it is decided if a small portion should rest in barrique. Additional aging for 10 months in bottle.

### TASTING NOTES

The partially-dried grapes produces a wine with a wide bouquet of aromas, structure, and elegance, while maintaining the natural acidity and freshness of Gattinara wines. Intense garnet red color. On the nose, complex aromas of red fruits, spice and light balsamic notes. A firm, structured palate with well-balanced minerality and intense flavors of ripe fruits.





#### ORIGIN

Gattinara, Piedmont, Italy

#### GRAPE VARIETIES

100% Nebbiolo

#### SIZES

750ml

## TECHNICAL DETAILS

ABV: 15.5%, Closure: Cork

## WINEMAKER

Massimo Collauto



