



The Gattinara area (north-western Piedmont) was granted DOCG status in 1990. This winemaking area enjoys a continental climate and the vines grow on iron-rich gravelly soils of volcanic origin. The uniqueness of these soils, together with the ideal microclimate, produces excellent Nebbiolo grapes.

Gattinara comprises 100% of Spanna, the local name of Nebbiolo. Ageing requirements are 36 months, 12 of which in oak barrels. The wine usually ranges from orange to garnet in color, and has an aromatic bouquet reminiscent of violets.

Gattinara DOCG 2011

GRAPE VARIETIES

Nebbiolo

WINEMAKING

Intense and prolonged maceration. Controlled-temperature fermentation. Minimum 24 months ageing in wood. Ageing period: 8-10 years and longer.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Garnet red wine tending toward orange, fine scent reminiscent of violet, dry and harmonious taste, very complex, body and substance do not take anything away from balance and harmony.

GASTRONOMY

Perfect for elaborate meat dishes, it's also ideal with game.

Serving temperature 18°C

AVAILABLE FORMATS

75 cl

AWARDS

