



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 48 months, 24 of which in oak barrels. The wine usually ranges from orange to garnet in color, and has an aromatic bouquet reminiscent of violets. Its reputation for exceptional longevity is due to its very prominent tannins and high acidity, higher than its more renowned cousins, Barolo and Barbaresco.

Gattinara Riserva DOCG 2011

GRAPE VARIETIES

Nebbiolo

WINEMAKING

Intense and prolonged maceration. Fermentation in wood vats at controlled temperature. Rational use of refining wood for at least 36 months. Ageing period: 10-15 years and longer.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Deep garnet color with orange undertones, delicate violet bouquet, ripe fruit, russet and liquorice that rests on the stony, granitic matrix where it was generated; ample and dry taste, harmonious.

GASTRONOMY

Serve with important meat dishes and side dishes.

Serving temperature 18°C

AVAILABLE FORMATS

75 cl

