



## GATTINARA TRE VIGNE

Piedmont, Italy

Travaglini



[www.travaglinigattinara.it](http://www.travaglinigattinara.it)

### Method & Production

Travaglini Tre Vigne is the result of extensive research of the best characteristics of soil, and marriage of three “historical” vineyards. The Nebbiolo grapes from these vineyards are harvested during the first half of October. The grapes are gently crushed and are macerated for around 15 days in stainless steel. Maturation takes place over a 40 month period; 30 months of which 80% in Slovenian Oak and 20% aged separately for 10 months in French Barrique. The rest of the aging process occurs in bottle before release.

### Tasting Notes

This wine is produced only in the best vintages. A deep pomegranate red wine; delicate fruity fragrances, warm, reminds jam, plum and tamarind. Fullbodied, soft, silky tannins, with a long smooth finish.

### Food Matching

Perfect with red meat, game and seasoned cheese.

| Code            | Label name          | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|---------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>Red Wine</b> |                     |               |         |         |              |           |         |            |       |         |
| TR0520          | Gattinara Tre Vigne | Nebbiolo      | 2020    | 13.5%   | Cork         | 6x0.75lt  | No      | No         | Yes   | No      |