

GATTINARA SELEZIONE

Piedmont, Italy

Travaglini

www.travaglinigattinara.it

Method & Production

Gattinara micro-climate is influenced by the Mount Rosa: winters are cold but not severe while summers have cooler temperatures thanks to the alpine breeze. The soil is unique, thanks to its volcanic origin, rocky and rich in minerals, especially porphids, granite, iron and basalt.

Harvest begins in the first part of October. The grapes are crushed and macerated for about 15 days in stainless steel tanks at controlled temperature. The wine is aged for 30 months in Slavonian oak of different origin and size, then three to five months in bottle before release.

Tasting Notes

Deep ruby-red color with garnet reflections. On the nose it has a charming and structured bouquet recalling red fruit, blackberry, plum and liquorice with hints of vanilla, cream and leather. On the palate it is medium-bodied, dry and deep flavor with a fruity accent underlined by a slight sapidity. Great depth and a long and persistent aftertaste.

Food Matching

You can serve this wine during the whole meal with strong flavored first courses like fresh egg-made pasta with sauce, red meat, game and cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
TR0223	Gattinara Selezione	Nebbiolo	2023	13.5%	Cork	6x0.75lt	No	No	No	No