

GATTINARA RISERVA

Piedmont, Italy

Travaglini

www.travaglinigattinara.it

Method & Production

The Gattinara Riserva is made only in the best vintages. A careful selection of grapes is harvested in the beggining of October. The grapes are crushed and then left to macerate on the skins for around 15 days before fermentation in stainless steel at a controlled temperature. The wine is aged on Slavonian oak for 42 months and then spends a year in bottle pre release.

Tasting Notes

Deep garnet ruby-red color, it is a full and harmonic wine, the bouquet verges on dried fruit, violet, blackberry, raspberry with hints of spices coming form the barrels. Deep, dry and full-bodied taste, long and lingering with the correct degree of tannin.

Food Matching

You can serve this wine with all courses, with strong first courses, red meat, game and seasoned cheese as well.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
TR0321	Gattinara Riserva	Nebbiolo	2021	13.5%	Cork	6x0.75lt	No	No	No	No