



GATTINARA RISERVA - DOUBLE MAGNUM

Piemonte, Italy

Travaglini

www.travaglinigattinara.it

Method & Production

The Riserva Gattinara is made only in the best vintages. A careful selection of grapes is made from maximum 10-15 rows situated at specific locations. The wine spend at least three years in oak barrels and 1 year in the bottle. 25%-30% of the wine is aged in small barrels.

Tasting Notes

Deep garnet ruby-red colour, it is a full and harmonic wine, the bouquet verges on dried fruit, violet, blackberry, raspberry with hints of spices coming from 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										
TR1218	Gattinara Riserva - Double Magnum	Nebbiolo	2018	13.5%	Cork	1x3lt	No	No	No	No