



GATTINARA RISERVA VIGNA RONCHI

Piedmont, Italy

Travaglini

www.travaglinigattinara.it

Method & Production

Ronchi is one of the most historic and prestigious single vineyards in the Gattinara area. With an almost exclusive ownership by the Travaglini winery, this vineyard boasts a deep-rooted history and an extraordinary terroir. Planted in 1969 with South-East – South-West exposure with a massal selection of old clones of Nebbiolo, typical of Gattinara wine region. The vineyard is characterized by mineral-rich volcanic soils, a composition that gives the wines a unique structure and an unparalleled aromatic complexity. Fermentation takes place in steel tanks for about 35 days at controlled temperature. Ageing in large Slavonian oak barrels for about 48 months. 10% of the wine, aged separately for 10 months in French oak barrels. Then it refine 6 months concrete vats and 12 months in bottle.

Tasting Notes

On the nose, it reveals intense aromas of ripe red fruits such as cherry and plum, accompanied by floral nuances, delicate spices, and mineral notes typical of the volcanic soil. On the palate, it stands out for its elegant and well-balanced structure, velvety tannins, lively acidity, and a persistent, harmonious finish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
TR1519	Gattinara Riserva Vigna Ronchi	Nebbiolo	2019	13.5%	Cork	6x0.75lt	No	No	No	No