



TRAVAGLINI

GATTINARA

"Travaglini's entry-level Nebbiolo offers terrific value, especially in this balanced and fruit-forward vintage. The 2018 Nebbiolo Coste della Sesia opens to a point of dark fruit, like blackberries or black cherries, followed by sweet peach or apricot. The wine boats beautiful, youthful exuberance with distinct purity and Nebbiolo authenticity. The finish is streamlined and moderate in terms of length, but no matter. If you love this noble grape from Piedmont and want to pair it with, say, your favorite flatbread or pizza, this is your wine." 91+ points, Monica Larner, The Wine Advocate (July 2020)

(Gattinara Riserva 2012)
"Aromas of roast coffee, balsamic, nutmeg, dried cherry and cedar aromas. Medium-full with a rich mid-palate, very good acidity, impressive persistence and complexity. Subdued and savoury! What a wonderful combination for roast veal or lamb chops with root vegetables. Enjoy now or over the next 7-10 years, perhaps longer." Outstanding, Tom Hyland, Nebbiolo - The King of Piedmont's Wine Grapes (November 2018)

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Piemonte, Italy

www.travaglinigattinara.it

Northern Piedmont has a long tradition in the production of outstanding red wines from the Nebbiolo grape. Unlike the wines of Barolo and Barbaresco, the cooler mountainous vineyards of Gattinara and the hills around Novara and Vercelli in the north-east section of Piedmont produce some of the most lithe, refined and perfumed Nebbiolo wines of all, that also age remarkably well. There are several DOC and DOCGs in Vercelli, Novara, and Biella provinces, but Gattinara is the most widely known. The best Gattinara wines are made from 100% Nebbiolo and during the last 40 years, Giancarlo Travaglini has made it his mission to spread the name of the historical wine, gaining recognition around the world for high-quality wine production.

Travaglini cultivates roughly 48 hectares out of a total of only 100 hectares for the whole Gattinara DOCG, and has always made richer wines than most in the area; indeed, his wines often had an uncanny resemblance to those of Barbaresco in decades past.

The wines are traditionally crafted with medium to long maceration times and are aged in large Slavonian oak casks. The Nebbiolo is complex and refined with classic full body and palate. The three Gattinara versions made at Travaglini are simply outstanding examples of Old World, traditionally crafted, red wines that age gracefully while gaining complexity as time passes.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Red Wine					
TR0117	Nebbiolo Coste della Sesia	2017	13.0%	Cork	6X0.75lt
TR0217	Gattinara Selezione	2017	13.5%	Cork	6X0.75lt
TR0515	Gattinara Tre Vigne	2015	13.5%	Cork	6X0.75lt
TR0315	Gattinara Riserva	2015	13.5%	Cork	6X0.75lt
TR0916	Gattinara Selezione - Magnum	2016	13.5%	Cork	6X1.5lt
TR1013	Gattinara Riserva-Magnum	2013	13.5%	Cork	6X1.5lt
TR2014	Il Sogno	2014	15.5%	Cork	6X0.75lt