



GATTINARA SELEZIONE - MAGNUM

Piemonte, Italy

Travaglini

www.travaglinigattinara.it

Method & Production

The climate is typical of the piedmont area. It permits an even distribution of precipitation between both spring and autumn, and a ventilation of the vineyard supported by almost daily “descending” winds brought about by the Alpine bow. In the winter, snow is frequent, which supports the slow process of sedimentation of the soil.

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 two years in Slovenian oak of different origin and size, then one year in bottle before release.

Tasting Notes

Deep ruby-red colour with garnet reflections. On the nose it has a charming and structured bouquet displaying red fruit, blackberry, plum and liquorice with hints of vanilla, cream and leather. On the palate it is full-bodied, dry and intense, but with a bright fruit profile. Long and persistent aftertaste.

Food Matching

You can serve this wine during the whole meal with strong flavoured 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
Red Wine									
TR0918	Gattinara Selezione - Magnum	Nebbiolo	2018	13.5%	Cork	6X1.5lt	No	No	No