



IL SOGNO

Piemonte, Italy

Traviglini

www.travaglinigattinara.it

Method & Production

The Nebbiolo grapes are harvested in the first week of October and are left to dry for 100 days. In January the grapes are vinified in steel tanks for 25-30 days at a controlled temperature. The wine is aged for 40 months in 20hl Slavonian oak barrel. And lastly the wine is matured for a further 8 months in bottle pre release.

Food Matching

A great wine to go with red meats, mature cheeses or a little dark chocolate!

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
TR2019	Il Sogno	Nebbiolo	2019	15.5%	Cork	6X0.75lt	No	No	No	No