



GATTINARA RISERVA DOCG 2017

Anzivino di Anzivino Emanuele, Piemonte, Italy

eCommerce # 500867 | 14.0 % alc./vol. | \$60.0

Deep garnet colour tending to orange, fine perfume of violets, ripe fruit, apple rust and liquorice, which rest on the rocky granite matrix that generated them; ample taste, dry and harmonious.

Terroir:

Vineyards are located at the hills formed on the fossil and volcanic rocks of the Supervulcano of the Sesia, at the foot of Monte Rosa. This winemaking zone enjoys a continental climate and the vines grow on iron-rich gravelly soils of volcanic origin, with traces of carbonate, calcium and magnesium. The uniqueness of these soils, combined with the ideal microclimate, helps yield excellent Nebbiolo grapes. In 1990 Gattinara achieved "Denomination of Controlled and Guaranteed Origin" status.

30 y.o. vines grows at elevation 300 meters facing south/south-west.



Vinification:

Harvested at early October. Intense and prolonged maceration. Controlled temperature fermentation in wood vats. Aged in cellars for >5 years (3 year in large oak barrels).

Variety: Nebbiolo 100%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Decant and serve at 17°C with red meat dishes, game or aged cheeses.

Vinibuoni d'Italia (15vntg)

