



CESARE GATTINARA RISERVA DOCG 2017

Anzivino di Anzivino Emanuele, Piemonte, Italy

eCommerce # 500875 | 14.5 % alc./vol. | \$120.0

The colour is red garnet, the nose develops floral scents of violets and then open up with notes of plum and cherry liqueur. Taste dry and elegant tannins well casted, abundant but balanced and pleasant, large and ripe fruity, warm, fresh and tasty final contrail.

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.

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



Vinification:

Harvested at early to mid-October. Intense and prolonged maceration. Controlled temperature fermentation in wood vats. Refining in tonneaux of second or third passage. Sulphites reduced. Bottling without filtration.

Variety: Nebbiolo 100%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Decant and serve at 17°C with red meats, well-ripened cheeses and cured meats. Also it can impress in daring combinations with dishes of grilled fish.

Vinibuoni d'Italia (16vntg)

