

Representing Star Producers Globally,



Servicing Star Markets Locally



## GATTINARA DOCG 2018

Anzivino di Anzivino Emanuele, Piemonte, Italy

eCommerce # 500883 | 14.0 % alc./vol. | \$50.00 \*subject to change

*Our Gattinara arises from Nebbiolo grapes which grow on the hills of ancient volcanic origin of Gattinara. Garnet red wine tending toward orange, fine scent reminiscent of violet, dry and harmonious taste, very complex, body and substance do not take anything away from balance and harmony.*

### 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.

~20 y.o. vines grows at elevation 340 meters facing south/south-west.



### Vinification:

Harvested at early October. Intense and prolonged maceration. Controlled temperature fermentation. Aged in cellars for >4 years (2 year in large oak barrels).

**Variety:** Nebbiolo 100%

**Residual Sugar:** 2 g/L

**Serving suggestion and food pairing:** Cellar up to 2030 or decant and serve now at 17°C with the typical Piemontese agnolotti del pin, or other gourmet pasta and red meat dishes.

Vitae (17vntg)





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LCBO # 534909 / eCommerce # 500883

# CANADIAN ACCOLADES

<p>Vintage Assessments'19</p>	<p><b>On 2012 vintage:</b> <i>Ambering medium deep red colour. Slightly spicy, sandalwood-tinged, faintly earthy, ripe, baked plum nose. Dry, medium bodied, slightly spicy, slightly baked, harmonious, ripe plum flavours with a lingering, fairly high acid, sandalwood-tinged finish. Has 13.5% alcohol and 2 g/L residual sugar. Score – 91p “Outstanding”. <a href="http://www.vintageassessments.com">www.vintageassessments.com</a></i></p>
<p>Tim Appelt, Vintage Assessments'19</p>	<p><b>On 2012 vintage:</b> <i>A fine example of Nebbiolo from northern Piedmont. It's mid-depth garnet in the glass, with aromas of sour cherry, raspberry and blackberry fruit, over a lightly earthy, herbal backdrop. Vivid acidity and fine, grippy tannins frame the palate, that's filled with sour cherry fruit over savoury underpinnings — showing just the beginnings of some bottle evolution and drying of the fruit. Very lovely, intriguing to sip and contemplate, although many will find it too structured without food — and then it will shine. Score – 91 p &amp; Best Buy. <a href="http://www.vintageassessments.com">www.vintageassessments.com</a></i></p>
<p>John Szabo, WA'19</p>	<p><b>On 2012 vintage:</b> <i>Proper, old school, lean, tart, juicy-savoury Gattinara here, with modest complexity but also plenty of engaging savoury herb notes and properly tart red fruit. It's showing remarkably well considering the age, ready to go but not at all tired. Firm, old school wine ready for enjoyment. Tasted August 2019. Value Rating: **1/2. Score – 90p. <a href="http://www.winealign.com">www.winealign.com</a></i></p>
<p>Michael Godel, WA'19</p>	<p><b>On 2012 vintage:</b> <i>The nebbiolo of the Gattinara appellation always needs time. It's like the sangiovese of Piemonte with more leather and grippy tannin, here now finally resolving seven years post harvest. This is pretty textbook appellative stuff, drying and earthy, plum fruit dried and marked by a grate of wasabi. Drink it while the fruit stays alive. Drink 2019-2021. Tasted August 2019. Score – 90p. <a href="http://www.winealign.com">www.winealign.com</a></i></p>
<p>Carolyn Hetke, NM'19</p>	<p><b>On 2012 vintage:</b> <i>Initial lovely smoke and leather on the nose, and then the lavender and lilac notes waft up. Medium bodied, it is rather mellow seven years in but still has good structure and no rough edges. Very pleasant pour. Try it with spaghetti or eggplant parmigiana. Tasted August 2019. Score – 90p. <a href="http://www.nataliemaclean.com">www.nataliemaclean.com</a></i></p>