



GATTINARA DOCG 2012

Anzivino di Anzivino Emanuele, Piemonte, Italy

LCBO # 534909 | 13.5 % alc./vol. | \$29.95 | Release: 31-Aug-2019

"Made wholly with Nebbiolo, this opens with earthy aromas of crushed herb, star anise, menthol and woodland berry. Reflecting the nose, the linear palate delivers dried Marasca cherry, cranberry and clove framed in taut refined tannins. Fresh acidity lends balance while it closes on an iron note."

Score – 91p. (Kerin O'Keefe, Wine Enthusiast, 2018)

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.



Vinification:

Intense and prolonged maceration. Controlled temperature fermentation. Aged in cellars for over 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 plin, or other gourmet pasta and red meat dishes.

Wine Enthusiast '18	91p
Vintage Assessments'19	91p "Outstanding"
Wine Align'19	90p
Carolyn Hetke, NatalieMacLean.com'19	90p
Vitae guide '18	



2018



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CANADIAN ACCOLADES

<p>Vintage Assessments'19</p>	<p><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.</i> Score – 91p “Outstanding”. www.vintageassessments.com</p>
<p>Tim Appelt, Vintage Assessments'19</p>	<p><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.</i> Score – 91 p & Best Buy. www.vintageassessments.com</p>
<p>John Szabo, WA'19</p>	<p><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. www.winealign.com</i></p>
<p>Michael Godel, WA'19</p>	<p><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. www.winealign.com</i></p>
<p>Carolyn Hetke, NM'19</p>	<p><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. www.nataliemaclean.com</i></p>