



# TRAVAGLINI

## GATTINARA

### GATTINARA DOCG

Historical label of the company. Wine that best represents the Territory of Gattinara, according to the interpretation and passion of the Travaglini Family

**Denomination:** Gattinara DOCG

**Grapes:** Nebbiolo 100%

**Production Area:** Gattinara – Nord Piemont  
Blend of different vineyards of the property, located at different altitudes between 300/450m a.s.l, aged between 15 and 45 years with South/South West exposure.

**Winemaking:** In steel tanks for about 15-18 days at controlled temperatures

**Aging:** In large Slavonian oak barrels for about 30 months. Then, short aging of a few months in bottle before sale

**Sizes available:** 0,50L – 0,75L – 1,5L – 3L – 6L

### TASTING NOTES

**Appearance:** delicate transparency of an ancient and shiny ruby red color that seduces the eye

**Nose:** On the nose, soft floral notes, from violet to rose petal, to take on a dash of spice and balsam as time passes. Hints of minerals, sometimes ferrous, in a game of meticulous detail and complexity that in these land only Nebbiolo knows to give.

**Palate:** Extreme elegance of a balance between freshness, noble, just outlined tannins and a subtle, infinite persistence of a small fruits, flowers and fruit jelly.

