

GATTINARA

DOCG

Vineyard Location

Valferana, Luccineglio, Villetto (Gattinara)

Vine variety

Nebbiolo 100% (Lampia, Michet, Rosé)

Cultivation System

Renew vine-shoot, grass regeneration (Guyot), grass regeneration, limited organic fertilization.

Production Parameters

Maximum production 6000 kg /ha

Low budding

Limited yield per vine-stock

Thinning

Vintage selection

Intense and prolonged maceration

Controlled temperature fermentation

Minimum 24 months aging in wood

Analytical Parameters

Natural min. alcohol content: 13% vol.

Organoleptic Characteristics

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.

Aging Period

8 - 10 years and longer

Serving Temperature

18°

Suggestions

Perfect for elaborate meat dishes, it's also ideal with game.

