

GATTINARA RISERVA

DOCG

Vineyard Location

Valferana, Luccineglio (Gattinara)

Vine Variety

Nebbiolo 100% (Lampia, Michet, Rosè)

Cultivation system

Guyot cultivation method, grassing, limited organic fertilization.

Production Parameters

Maximum yield 5.500 Kg/ha

Low density of buds

Limited yield per vine

Pruning

Harvest selection

Intense, prolonged and exhausting maceration

Fermentation in wood vats at controlled temperature

Rational use of refining wood for at least 36 months

Analytical Parameters

Natural min. alcohol content 13% vol.

Organoleptic Characteristic

Deep garnet with orange undertones, delicate violet bouquet, ripe fruit, russet and liquorice that rests on the stony, granitic matrix where it was generated; ample and dry taste, harmonious.

Aging Period

10 – 15 years and longer

Serving Temperature

18°

Suggestions

Serve with important meat dishes and suitable side dishes.

