



TRAVAGLINI

GATTINARA



TRAVAGLINI GATTINARA “TRE VIGNE”

Travaglini is a family-owned wine estate in the tiny Gattinara appellation within north Italy's renowned Piedmont region. Established in the 1920s by Clemente Travaglini, the winery is Gattinara's most esteemed producer of traditional, limited-production wines from the nebbiolo grape (known locally as "spanna"). The family's passion for winemaking has not diminished through the generations; Cinzia Travaglini, great-granddaughter of Clemente, manage day-to-day operations at winery. Cinzia's husband Massimo Collauto is chief winemaker, a role he inherited from his late father-in-law and beloved mentor, Giancarlo Travaglini (winemaker at Travaglini for 45 years). Giancarlo's wife, Lilliana, oversees vineyard operations.

Travaglini wines are easily recognized by their distinctive bottle shape, featuring a unique curve that fits naturally in the palm of the hand and serves to catch sediment during decanting. Designed by a glassmaker to celebrate the excellent 1952 vintage, the bottle was so well received that family decided to keep it as their trademark.

PRODUCTION AREA

Country: Italy
Region: Piedmont
Appellation: Gattinara DOCG

This wine is a blend of grapes from three estate vineyards, Permolone, Lurghe and Alice, within Piedmont's Gattinara D.O.C.G. The unique microclimate of the hilltop Permolone vineyard gives the wine its rich and full body. The mineral-rich soil and depth of the rooting system of the Lurghe vineyard produce the intensity of color. The rocky, red, iron-rich soils of the Alice vineyard add the distinct, fruity aroma.

GRAPE VARIETIES

100% Nebbiolo

WINEMAKER

Massimo Collauto

PRODUCTION TECHNIQUES

Following traditional red fermentation, this wine is aged for 12 months in French oak barriques, 20-24 months in Slovenian oak casks, then one year in bottle.

DESCRIPTION

Color: Garnet red with ruby highlights
Aroma: Aromas of ripe berries and bitter cherries
Taste: Complex flavors of ripe black cherry, smoke, spice and mushroom, with some earthy tones; bold and concentrated, with a long, smooth finish

ANALYSIS

Alc.: 13.5%

SERVING SUGGESTIONS

A perfect match for steak, lamb, roasted vegetables and aged cheeses

BOTTLE SIZES

750 ml

