



TRAVAGLINI

GATTINARA



TRAVAGLINI GATTINARA RISERVA

Travaglini is a family-owned wine estate in the tiny Gattinara appellation within northern 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-granddaughters of Clemente, manages 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

Grapes are grown in Piedmont's Gattinara D.O.C.G., in hillside vineyard parcels at elevations of 900 - 1,400 feet. The soil is rocky, well-drained limestone.

GRAPE VARIETIES

100% Nebbiolo

WINEMAKER

Massimo Collauto

PRODUCTION TECHNIQUES

Following traditional red fermentation, the wine is aged for three years in large Slavonian oak casks. Further refinement in bottle for one year.

DESCRIPTION

Color: Deep garnet red
Aroma: Delicate scents of violets and cherries with traces of black pepper
Taste: Rich and refined. Complex and elegant, filled with red fruit, spice, raisins and smooth tannins; long-lasting and juicy finish

ANALYSIS

Alc.: 13.5%

SERVING SUGGESTIONS

Serve with grilled or roasted meat, hearty stews and flavorful cheeses.

BOTTLE SIZES

750 ml

