


TRAVAGLINI
GATTINARA

GATTINARA RISERVA VIGNA RONCHI



Expression of a single vineyard and a single terroir: Vigna Ronchi.

A wine of extraordinary personality, which tells a story of identity, passion and deep connection with the territory, representing a perfect synthesis between tradition and innovation.

Appellation: Gattinara Riserva DOCG

Grape Variety: careful selection of Nebbiolo grapes, harvested manually.

Production Area: Gattinara – Alto Piemonte

Single vineyard: Ronchi is one of the most historic and prestigious vineyards in the Gattinara area. With an almost exclusive ownership by the Travaglini winery, this vineyard boasts a deep-rooted history and an extraordinary terroir.

Vineyard details: planted in 1969 with South-East – South-West exposure with a massal selection of old clones of Nebbiolo, typical of Gattinara wine region. Is characterized by mineral-rich volcanic soils, a composition that gives the wines a unique structure and an unparalleled aromatic complexity.

Winemaking: Fermentation takes place in steel tanks for about 35 days at controlled temperature

Aging: In large Slavonian oak barrels for about 48 months. 10% of the wine, aged separately for 10 months in French oak barrels. Then it refine 6 months concrete vats and 12 months in bottle.

Alcohol: 13.5%

Formats available: 0.75 L – 1.5 in wood case box

TASTING NOTES:

On the nose, it reveals intense aromas of ripe red fruits such as cherry and plum, accompanied by floral nuances, delicate spices, and mineral notes typical of the volcanic soil.

On the palate, it stands out for its elegant and well-balanced structure, velvety tannins, lively acidity, and a persistent, harmonious finish.