



# NEBBIOLO COSTE DELLA SESIA

Piemonte, Italy

Travaglini



[www.travaglinigattinara.it](http://www.travaglinigattinara.it)

## Method & Production

The grapes are crushed and macerated for about 12-14 days in stainless steel tanks at a controlled temperature. The wine then stays for 4 months in stain-less steel tanks, before aging for 10 months in Slovenian oak casks.

## Tasting Notes

This is a fruity, fresh and approachable Nebbiolo. The nose shows delicate mineral notes with hints of violet, rose and liquorice, while the on the palate the silky tannins and long, smooth finish make this a delightfully well-balanced wine.

## Food Matching

A very versatile Nebbiolo; perfectly complementing starters, pasta dishes, roasted meat and cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
TR0123	Nebbiolo Coste della Sesia	Nebbiolo	2023	13.5%	Cork	6x0.75lt	No	No	Yes	No