

Product Fact Sheet November 2024

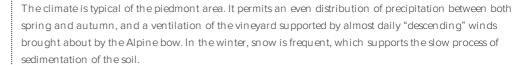


## **GATTINARA SELEZIONE**

### Piemonte, Italy Travaglini

# www.travaglinigattinara.it

#### Method & Production



VEGAN

Harvest begins in the first part of October. The grapes are crushed and macerated for about 15 days in stainless steel tanks at controlled temperature. The wine is aged for two years in Slovenian oak of different origin and size, then one year in bottle before release.

#### Tasting Notes

Deep ruby-red color with garnet reflections. On the nose it has a charming and structured bouquet recalling red fruit, blackberry, plum and liquorice with hints of vanilla, cream and leather. On the palate it is medium-bodied, dry and deep flavor with a fruity accent underlined by a slight sapidity. Great depth and a long and persistent aftertaste.

#### Food Matching

You can serve this wine during the whole meal with strong flavored first courses like fresh egg-made pasta with sauce, red meat, game and cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size Organio	Biodynam	ic Vegan	Natural
Red Wine									
TR0221	Gattinara Selezione	Nebbiolo	2021	13.5%	Cork	6X0.75It No	No	Yes	No