



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Gattinara DOCG

Gattinara is a small appellation extending only 101 hectares (250 acres) along the hillsides. The soils are predominantly volcanic in origin and the vineyards alternate with woods. The grapes are generally small, and compact leading to austere wines with strong tannins and heaps of character and complexity. The winery aims to feature the inherent characteristics of the grape, including its mineral nature. Torraccia del Piantavigna Gattinara DOCG ages three years in oak casks and features a ruby red color and an intense yet elegant nose with a hint of violet. Dry and harmonious on the palate.

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**Wine exported to:** USA

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## Most recent awards

**WINE ADVOCATE:** 93

**WINE ENTHUSIAST:** 93

**DECANTER:** 95

**JAMES SUCKLING:** 93



## Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Stainless steel
Maceration technique:	Remontage
Malolactic fermentation:	Yes
Type of oak:	French (Allier)
Aging before bottling:	36 months
Aging in bottle:	6 months
Closure:	Natural Cork



## Vineyard

Organic:	Sustainable Farming
Vineyard location:	Estate-owned vineyards Gerbidoni and Lurghe, located in Gattinara
Vineyard size:	About 3 hectares (7 acres)
Soil composition:	Porphyry, syenite, and quartz
Vine training:	Guyot
Altitude:	320-380 meters (1,050-1,250 feet) above sea level
Exposure:	Southwestern
Years planted:	2000-2008
Time of harvest:	Early October

Total yearly production (in bottles): 26,000

## Tasting Notes and Food Pairings

Tasting notes:	Garnet red in color with a golden rim that develops with aging, the wine has a fine and pleasant nose, with a hint of violets. On the palate, it is dry and harmonious..
Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Pair with grilled and braised meat, game, seasoned cheeses
Aging potential:	Upwards of 10 years
Alcohol:	14%
Winemaker:	Mattia Donna