

GATTINARA DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 3.5 ha

Soil composition: acid soil almost exclusively composed by porphyries stones. Volcanic origin.

Training method: simple Guyot

Elevation: 1,476 ft a.s.l.

Vines/ha: 2,500 vines/ha

Exposure: South-West

Harvest time: first half of October

First vintage: 2007

Production: 25,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation

Container: stainless steel tanks

Length: 15 days

Temperature: 86-90 °F

Maceration

Technique: soft pumpings

Length: 18 days

Malolactic fermentation: yes

Aging

Container: 25-55hl barrels

Wood: French and Slavonian oak

Length: 3 years

In bottle: 6 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: < 1 g/l

Acidity: 5.6 g/l

Dry extract: 29 g/l



FOOD PAIRINGS

Pairs well with red meats, game, poultry, and aged cheeses.



TASTING NOTE

The color is deep ruby red with garnet-red shades. Intense notes of fresh fruit with an undertone of balsamic and spices.

Excellent structure with soft, balanced tannins.

PRODUCER PROFILE

Estate owned by: Marco Arlunno & Carlo Cambieri

Winemaker: Marco Arlunno

Total land under vine: 12 ha

Winery production: 60,000 bts

Region: Piedmont (Italy)

