

TERRE VULCANICHE

GATTINARA DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 2 ha
Soil composition: 100% volcanic red and pink porphyry
Training method: Guyot
Elevation: 1,312-1,476 ft a.s.l.
Vines/ha: 4,500 vines/ha
Exposure: South-West
Vines age: 20-30 years
Harvest time: first half of October
First vintage: 2009
Production: 8,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation

Container: stainless steel tanks
Length: 15 days
Temperature: 77-84 °F

Maceration

Technique: on the skins with daily pumping over
Length: 15 days

Malolactic fermentation: yes

Aging

Container: large barrels
Wood: Slavonian oak
Length: 3 years
In bottle: 9 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: < 1 g/l
Acidity: 5.2 g/l
Dry extract: 30 g/l



FOOD PAIRINGS

Pasta dishes with ragù, main courses featuring game and red meat, and cheeses.



TASTING NOTE

On the nose, it offers a rich, complex bouquet with notes of ripe fruit, spices, and a balsamic finish. On the palate, it features dense, well-integrated tannins, balance, and a lingering finish.

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)

