



FRANCOLI U.S.A.



TORRACCIA DEL PIANTAVIGNA GATTINARA.

The unique characteristic of Gattinara is its complex soil of volcanic origin, rocky and porous. The Nebbiolo grape is well suited to these difficult conditions and the bunches of grapes from Gattinara are small and compact. This is an austere wine with strong tannins but masses of character and complexity.

REGION: Piedmont

APPELLATION: DOCG

PRODUCER: Torracca Del Plantavigna

VINTAGE: 2013

VARIETAL: 100% Nebbiolo

ALCOHOL: 13%



WINEMAKING:

Soil Composition: Porphyry, Syenite, Quartz

Vine Training Method: Guyot

Elevation: 950 ft.

Exposure: South East

Harvest Time: Early October

Fermentation Container: Stainless Steel tanks

Malolactic Fermentation: Wood

Type of Aging Container: Oak

Type of Oak: Medium Capacity French oak barrels of Allier

Length of Aging Before Bottling: 3 years

Length of Bottle Aging: 6 months

TASTING NOTES:

Ruby red with golden edges, the nose is fine and pleasant with hints of violets. The wine is dry and harmonious with a lightly tannic aftertaste

FOOD PAIRINGS:

Excellent with rich game meats and local traditional dishes. Perfect with aged cheeses such as bleu cheese.

