

BAROLO DOCG RISERVA GATTERA

THE RISERVA GATTERA IS PRODUCED EXCLUSIVELY IN THE BEST VINTAGES, USING GRAPES FROM THE MOST HISTORIC PART OF OUR GATTERA VINEYARD.

MUNICIPALITY: La Morra

EXPOSURE: South

GRAPE: 100% Nebbiolo

VINIFICATION AND AGEING: The nebbiolo grapes are hand-harvested towards the end of September. Once in the winery, they undergo a delicate crushing, and fermentation begins with indigenous yeasts in temperature-controlled tanks. A maceration of the skin follows, using the submerged cap technique for about 3-4 weeks. After this phase, the wine is racked to complete malolactic fermentation. At the beginning of winter, the wine is transferred into large oak barrels, where it begins an extended aging period. After bottling, which is done without filtration, the wine rests for about three years in the bottle before being released, reaching its full maturity.

SENSORY FEATURES: Ruby red in color with brick-red reflections. The nose reveals intense aromas of ripe fruit, such as cherry and plum, with delicate notes of chocolate and sweet spices. The palate is full-bodied and well-structured, with elegant and traditional tannins.

SERVING TEMPERATURE: 16 – 17°C

