



TRAVAGLINI

PIEDMONT, ITALY



Driven by a passion for exceptional Nebbiolo, the Travaglini family has been producing remarkable, limited-production wines from their eponymous estate in Gattinara for four generations.

As the foremost producer and largest vineyard owner in this northern region of Piedmont, Travaglini's distinctive bottle-shaped Gattinara is the most iconic bottle of the appellation.

The unique bottle shape of the wines is a proprietary design, produced by Giancarlo Travaglini in 1958. The curves of the bottle fits naturally in the palm of the hand and serves to catch sediment during decanting. The dark-colored glass prevents light from passing through and impacting the quality of the wine. Specially designed to celebrate Travaglini's excellent 1952 vintage, the bottle was so well received that the family decided to keep it as their trademark.

4th generation, Cinzia Travaglini, now runs the estate, along with her husband Massimo Collauto, chief winemaker. Their efforts, as the generations before them, have made Travaglini one of Italy's most recognizable wines and the #1 selling Gattinara in the world. Their children, Alessia and Carolina, are currently involved in the winery, and will be the next generation to run the estate.



THE TRAVAGLINI FAMILY

- Gattinara Riserva DOCC
- Gattinara Tre Vigne DOCC
- Gattinara DOCC
- Il Sogno
- Nebbiolo Coste della Sesia DOC

- The Travaglini family owns 59 hectares of vineyards; 55 of which are dedicated to vines, primarily Nebbiolo. A small portion is planted to native varieties Bonarda di Gattinara (also known as Uva Rara) and Vespolina. The family's vineyard holdings represent almost 59% of total Gattinara DOCC.
- While the family has farmed and produced wine in Gattinara since the beginning of the 19th century, it was not until 1958 when Giancarlo, established the eponymous Travaglini Estate Winery. Recognizing the untapped potential of the region, he executed groundbreaking practices in the vineyards and cellar, such as high-density planting, hand-harvesting and Guyot vine training, now common practices. His passion for Nebbiolo helped raise the profile of Gattinara, a commitment that has been carried on through the generations.
- The Gattinara appellation lies in the rocky foothills of the Monte Rosa range, where ventilating winds blow down from the nearby Alps. Volcanic soils are rocky and rich in iron, imparting a reddish color on the earth. Its northern, mountainous location experiences a continental climate, with very cold, snowy winters and warm, sunny summers. Gattinara is the only area where Nebbiolo grows on volcanic soil.





TRAVAGLINI



TRAVAGLINI GATTINARA DOCG *Gattinara DOCG, Italy*

- 100% Nebbiolo
- Post-fermentation, the wine ages 30 months in Slavonian oak casks of different sizes, followed by an additional few month's refinement in bottle.
- Travaglini's Gattinara DOCG best expresses the classic qualities of the appellation; it is a wine with marked minerality and complexity.
- Aromas of red fruit, blackberry, plum and licorice with hints of vanilla and leather. Full-bodied palate, with intense flavors of cherry, raspberry and spice culminating in a long and smooth finish.
- Recommended ageing from 3 to 10 years, but this wine easily maintain its integrity for years following.



TRAVAGLINI GATTINARA "RISERVA" DOCG *Gattinara Riserva DOCG, Italy*

- 100% Nebbiolo
- To produce the Riserva, only the best parcels are harvested from Travaglini's oldest vineyards (35-60 years). Based on the vintage, the healthiest parcels are selected.
- Grapes are crushed and macerated for about 15 days in stainless steel tanks at controlled temperature.
- The wine is aged for four years: three years in Slavonian oak cask of different size, followed by 12 months bottle aging
- Delicate scents of violets and cherries with traces of black pepper; Rich and refined on the palate, filled with red fruit, spice, raisins and smooth tannins; long-lasting and juicy finish
- Recommended ageing from 3 to 25 years, but this wine easily maintain its integrity for years following

97
POINTS

2017
DECANTER
3/22

92
POINTS

2016
WINE SPECTATOR
12/22



TRAVAGLINI "TRE VIGNE" GATTINARA DOCG *Gattinara DOCG, Italy*

- 100% Nebbiolo
- *TreVigne* is a blend of three single vineyards, or cru sites within Travaglini's estate. These vineyards - Lurghe o Piantesio, Permolone, and Alice - are considered some of the best growing sites in Gattinara.
- Following fermentation in stainless steel tanks, the wine is aged for four years: three years in Slavonian oak cask (80%). 20% of the wine is aged for one year in Barriques, before blending with the rest of the wine; The final blend then rests in bottle for 10 months.
- Aromas of ripe berries and bitter cherries; the palate demonstrates complex flavors of ripe black cherry, smoke, spice and mushroom, with some earthy tones.
- Recommended ageing from 3 to 15 years, but this wine easily maintain its integrity for years following.

95
POINTS

2017
DECANTER
3/22

91
POINTS

2017
WINE SPECTATOR
12/22



TRAVAGLINI "IL SOGNO" *Piedmont, Italy*

- 100% Nebbiolo
- Travaglini is the only winery that produces this "Amarone-style" of wine in northern Piedmont.
- Nebbiolo grapes are dried for 100 days after harvest in a naturally ventilated storage area. After 50% of the water in the grapes evaporate, they are brought to the cellar to begin fermentation in stainless steel tanks for 25-30 days at controlled temperature
- Aged 40 months in used Slavonian oak barrels. For each vintage, it is decided if a small portion should rest in barrique. Additional aging for 10 months in bottle
- The partially-dried grapes produces a wine with a wide bouquet of aromas, structure and elegance, while maintaining the natural acidity and freshness of Gattinara wines
- In homage to the winery's founder, Giancarlo, Il Sogno means "The Dream."



TRAVAGLINI NEBBIOLO COSTE DELLA SESIA DOC *Nebbiolo Coste della Sesia DOC, Italy*

- 100% Nebbiolo
- A native variety from Piedmont, Nebbiolo is one of the most prestigious grapes of Italy; Its name is derived from the Italian word 'nebbia,' meaning fog, which sets in the vineyards during harvest time
- Very difficult to grow, Nebbiolo is one of the first varieties to bud and last to ripen, and it is extremely finicky about its environment, yet it is responsible for producing some of the world's most sought after wines
- Grapes are crushed and macerated for about 12-14 days in stainless steel tanks at controlled temperature
- The wine ages 4 months in stainless steel tanks, followed by 10 months in Slavonian oak cask.
- Aromas of red fruit, blackberry, plum and licorice with hints of vanilla and leather; On the palate, full-bodied, with intense flavors of cherry, raspberry and spice culminating in a long and smooth finish
- Recommended ageing up to 5 years

90
POINTS

2020
DECANTER
4/22



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