

TRAVAGLINI

GATTINARA TRE VIGNE DOCG 2013

BACKGROUND

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. Gattinara plays an important role in Italian viticulture, but until a couple decades after the turn of the century, this beautiful region of Alto Piemonte was nearly forgotten. A winemaking region older than Barolo, Gattinara covered almost 600 hectares by the end of the 1800's, making it one of the largest in Northern Europe. The phylloxera plague, coupled with a devastating hail storm in 1905, completely destroyed the region and wine production in Gattinara was abandoned.

The Travaglini family has owned land in Gattinara since the beginning of the 19th century. They farmed a few hectares of land and produced wine for local consumption. The small winery started with Clemente Travaglini, who was succeeded by his son Arturo. It was not until 1958 however, when Arturo's son, Giancarlo, established the eponymous Travaglini Estate Winery. It was Giancarlo who recognized a greater potential in Gattinara and executed groundbreaking changes in his vineyards and cellar, unseen before in the appellation. For example, he pioneered research into improving viticultural methods, such as high density planting (up to 5,000/HA), 100% hand-harvesting and Guyot vine training; today commonly practiced throughout the Appellation. His passion for Nebbiolo helped raise the profile of Gattinara, a commitment that has been carried on through the generations.

APPELLATION

Gattinara DOCG, Italy

VARIETAL COMPOSITION

100% Nebbiolo

TERRIOR & VINTAGE NOTES

The Travaglini family owns 59 hectares of vineyards; 52 of which are dedicated to vines, primarily Nebbiolo, which covers roughly 50% of the total Gattinara DOCG.

TreVigne is a blend of three single vineyards: the "cru" sites within Travaglini's estate.

Lurghè: 280 asl, ~20 yo: The youngest of the three vineyards, it is located at the Southern Gattinara foothills. The soil is composed of clay on the surface and is rich in sediment material that centuries earlier have been carried downstream by ancient volcanoes in the area. The wine produced from this vineyard displays an intense ruby color.

Permolone: 320-350 asl, ~35 yo: The oldest vineyard that makes of TreVigne; it is in a flat area with rocky soil composed of granite. The granite is exposed between the vineyard rows. The age of the vines and the harsh rocky soil – which vines struggle to grow in – force the vines to travel deep into the soil for nutrients. Their struggle produces low yields but intensely mineral and complex wine.

Àlice: 420 asl, ~30 yo: The highest altitude in the Travaglini estate, this vineyard spans through the middle of Gattinara, with Southeast, South, Southwest slope aspects. The range in exposures allow the vines to reach the sun rays all day, but the high elevation ensures a cooling breeze; refreshing the vineyard and aerating the grapes, preventing wetness and disease. The grapes from this vineyard have concentrated polyphenolics, guaranteeing an intense perfume and an incredible elegance to the wine.

WINEMAKING & AGEING

Following traditional red wine fermentation in stainless steel tanks at controlled temperature, the wine is aged for 4 years: 3 years in Slavonian oak casks (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.

TASTING NOTES

Garnet red in color with ruby highlights. On the nose, aromas of ripe berries and bitter cherries. The palate demonstrates complex flavors of ripe black cherry, smoke, spice and mushroom, with some earthy tones. A concentrated, feminine wine with a soft finish. A perfect match for steak, lamb, roasted vegetables and aged cheeses.

Recommended aging from 3 to 15 years, but this wine will easily maintain its integrity for years following.



WINEMAKER

Massimo Collauto

TECHNICAL DATA

Alcohol
13.5%



TRAVAGLINI

GATTINARA



94 JAMES SUCKLING
POINTS November 2019



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