



TRAVAGLINI

IL SOGNO 2014

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

Piedmont, Italy

VARIETAL COMPOSITION

100% Nebbiolo

TERROIR & 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. A small portion of old vines, is planted to native varieties Vespolina and Bonarda.

This small appellation lies in the rocky foothills of the Monte Rosa range, where ventilating winds blow down from the nearby Alps. Soils are rocky and rich in porphyry, granit and iron, imparting a reddish color in the soil. Similar in composition to the Alps, Monte Rosa's sedimentary rocks is highly acidic, due to low levels of calcium carbonate and magnesium, and an absence of calcium. Vines grown in this rare soil produce grapes with a unique flavor profile, as well high acidity and tannins. Its northern, mountainous location experiences a continental climate, with very cold winters, warm, sunny summers, and a strong diurnal temperature shift.

Travaglini is the only winery that produces this "Amarone-style" of wine in northern Piedmont. In homage to the winery's founder, Giancarlo, Il Sogno, means "The Dream."

WINEMAKING & AGEING

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.

TASTING NOTES

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.

Intense garnet red color. On the nose, complex aromas of red fruits, spice and light balsamic notes. In terms of the palate, a firm structure with well-balanced minerality and intense flavors of ripe fruits. Ideally served at 64 ° to 68° F. Outstanding with red meat dishes, aged cheeses and chocolate.

Recommended ageing from 3 to 10 years, but this wine will easily maintain its integrity for years following.



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WINEMAKER

Massimo Collauto

TECHNICAL DATA

Alcohol
15.5%