



TRAVAGLINI

GATTINARA

TRE VIGNE



travaglinigattinara



Travaglini Gattinara



<https://www.travaglinigattinara.it>



92
POINTS

Robert Parker
WINE ADVOCATE

".. Fruit from three vineyards combined in this wine to deliver snappy cherry and strawberry flavors balanced by notes of earthy tobacco and subtle anise. Scents of rose petals and mint add aromatic lift, and the fruit flavors resonate with freshness and energy, suggesting they will keep pace as the tannins soften over the next several years..." – S.J.

91
POINTS

Wine & Spirits
DECEMBER 2018

90
POINTS

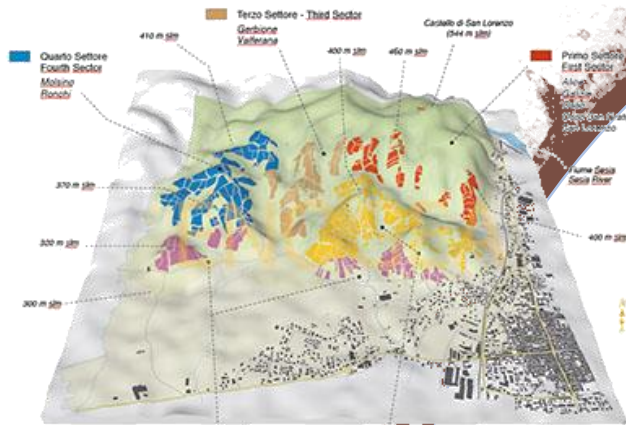
 WINE ENTHUSIAST
MAGAZINE

DECEMBER 2018

".. Fruit from three vineyards combined in this wine to deliver snappy cherry and strawberry flavors balanced by notes of earthy tobacco and subtle anise. Scents of rose petals and mint add aromatic lift, and the fruit flavors resonate with freshness and energy, suggesting they will keep pace as the tannins soften over the next several years..." – S.J.

92
POINTS

Wine Spectator



TreVigne is a blend of three single vineyards within the Travaglini's estate: Lurghe, Permolone and Àlice. These "cru" sites are considered some of the best vineyards in Gattinara

The sites are chosen for their particular characteristics, which produce intriguing, complex and elegant wines.

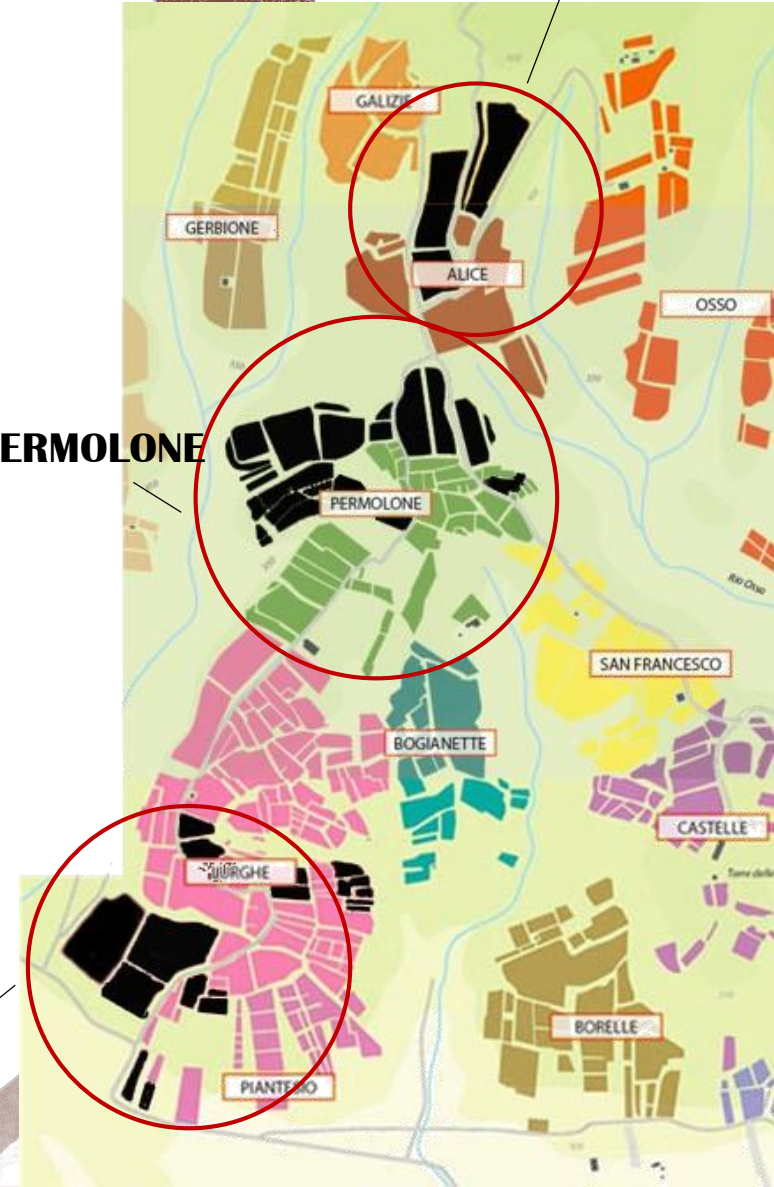
TreVigne can be defined as a **Riserva** because it ages in wood for **4 years**.

A touch of barrique aging imparts a modern flavor to this primarily traditional-style wine.

LURGHE o PIANTESIO

PERMOLONE

ALICE



LURGHE or PIANTESIO

Piantesio
ZONA STORICA DI PRODUZIONE

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 minerally 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.



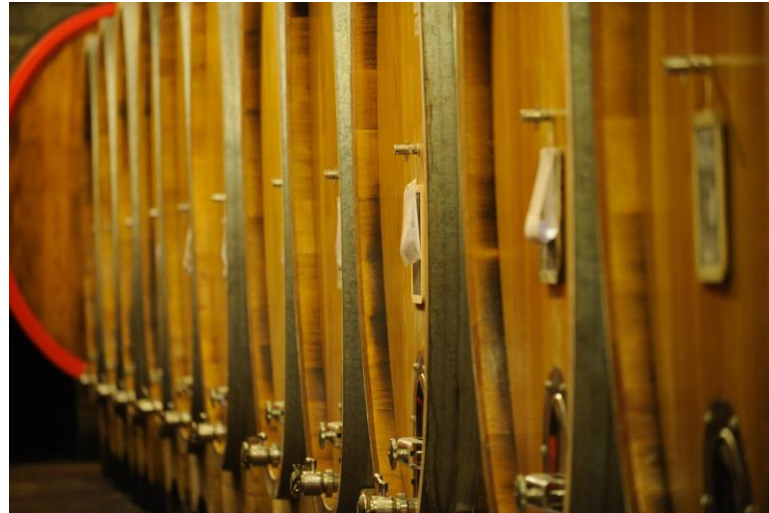
Winemaking

Handpicking harvest in the first decade of October. Grapes are crushed and macerated for about 15 days in stain-less tanks tanks at controlled temperature.



Aging

The wine is aged for 40 months.
30 months in Slovenian oak cask and 20 per cent aged separately for 10 months in French Barriques.
Then rest in bottle for 8 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. Bold and concentrated, with a long, smooth finish. A perfect match for steak, lamb, roasted vegetables and aged cheeses.