

ANTONIOLO SOCIETA' AGRICOLA GATTINARA



GATTINARA RISERVA OSSO SAN GRATO

Designation : Gattinara D.O.C.G.

Mention : Riserva

Cru : Osso San Grato

Area of production : Gattinara

Grape variety Nebbiolo 100%

Type of soil : volcanic

Vineyard surface 5,5 Ha

Vineyard exposure South - Rows East /West

Age of the vines 65 years

Altitude : 400 m

Average production about 4.000 bottles

First year of production as single vineyard 1974

Farming practices : sustainable

Winemaking and aging process:

Natural and spontaneous fermentation, in concrete tanks , no added yeasts . Also spontaneous malolactic in barrel..

Aging in 30 hl French oak barrels for 36 months. Subsequent refinement in bottle for 1 year.