



ANTONIOLO

Gattinara docg RISERVA “Le Castelle”



Wine name: Gattinara Riserva “Le Castelle”

Denomination: GATTINARA

Classification: DOCG

Production area: Gattinara

Cru: yes

Grape : Nebbiolo 100%

Soil type: Sub-acid, volcanic (soils originating from an ancient volcano)

Exposure: south

Vinification: The must is fermented on the skins for 18/20 days , with natural and indigenous yeasts in cement tanks , pumped over with automatic sprinklers. Matured in small barrels for 18 months and in big capacity oak barrels for another 18 months. Refining in bottle.

Colour: Intense garnet red

Nose: Elegant, red fruit jam, dried rose, notes of toasted and delicate violet

Flavour: Intense, characteristic, generous, warm, very balanced and supple

Serving suggestions: Grilled meat, poultry, cheese of medium consistency

N. bottles per year: approximately 3.000

Serving temperature: 17/18°

Alcohol %: 14

Grape yield/hectare: 6000 kg

Antoniolo Società agricola a rl

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