



GATTINARA RISERVA – SAN FRANCESCO



Designation : **Gattinara D.O.C.G.**

Area of production : **Gattinara**

grape variety **Nebbiolo 100%**

type of soil **volcanic**

vineyard surface **3,5 Ha**

vineyard exposure **West**

placement of the rows **North/ South**

age of the vines **65 years**

average production about **3.000 bottles**

First year of production as single vineyard **1974**

winemaking and aging process:

Natural and spontaneous fermentation, in concrete tanks – spontaneous fermentation , no added yeasts, spontaneous malolactic

Aging in 500 Lt. tonneaux for 18 months , in 30 hl barrels for a further 18 months. Subsequent refinement in bottle 1 year

Alcoholic content **14%**

Visual, olfactory and gustatory characteristics: light garnet red color with good transparency

Bouquet persistent with hints of violet.

Delicate taste, pleasantly harmonious and well balanced.

Recommended temperature 16/17 °

ANTONIOLO SOCIETA' AGRICOLA

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