



AZIENDA AGRICOLA ANTONIOLO Gattinara docg "Castelle"

Wine name: Gattinara Le Castelle

Denomination: GATTINARA

Classification: DOCG

Production area: Gattinara

Cru: yes

Vineyard surface: 1.50

Varietals and percentage: Nebbiolo 100%

Soil type: Sub-acid, vulcanic (soils originating from an ancient glacier)

Exposure: South

Vinification: The must is fermented on the skins for 18 days, with natural and indigenous yeasts in concrete tanks, pumped over with automatic sprinklers. The wine is matured in small barrels for 24 months and in medium capacity oak barrels for another 12 months. Refining in bottle for 10 months.

Colour: Intense garnet red

Nose: Elegant, red fruit jam, dried rose, notes of toasted and small vanilla

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

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

N. bottles per year: 3000/3500

Serving temperature: 17/18°

Alcohol %: 14,00

Dry extract g/l: 31,50

Acidity g/l: 5.52

Grape yield/hectare: 60

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