



AZIENDA AGRICOLA ANTONIOLO

Gattinara docg "Vigneto Osso S. Grato"

Wine name: Gattinara Osso S. Grato

Denomination: GATTINARA

Classification: DOCG

Production area: Gattinara

Cru: Yes

Vineyard surface: 5,50

Varietals and percentage: Nebbiolo 100%

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

Exposure: South

Vinification : Maceration on the skins for 18/20 days in cement tank , only with natural and indigenous yeasts. Spontaneous malolactic .

Ageing in big capacity oak barrels for 36 months

Colour: Intense garnet red

Nose: Intense, fruity, black cherry, dried rose, violet, distinct note of tar

Flavour: Intense, full-bodied, austere, generous, sweet and velvety tannins, intense and persistent

Serving suggestions: Grilled meat, cheese, game

N. bottles per year: 5500

Serving temperature: 17/18°

Alcohol %: 14,00

Dry extract g/l : 33,00

Acidity g/l : 5,50

Grape yield/hectare: 50

Vintage : 2008