



AZIENDA AGRICOLA ANTONIOLO

Gattinara San Francesco

Wine name: Gattinara "S.Francesco"

Denomination: GATTINARA

Classification: DOCG

Production area: Gattinara

Cru: Yes

Vineyard surface: 2.50

Varietals and percentage: Nebbiolo 100%

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

Exposure: South-West

Vinification and aging : Maceration on the skins for 18/20 days in cement vats, with natural and indigenous yeast , the must is pumped abover with automatic sprinklers. Spontaneous malolactic .

Aging in small capacity (500 lt) oak barrels for 12 months and in big capacity oak barrels for other 24 months . Successive fining in bottle for 12 months.

Colour: Pale garnet red

Nose: Frank, intense, fruity, ripe plum, black sour cherry, sweet spices

Flavour: Delicate, soft, well balanced, harmonious, intense

Serving suggestions: Pasta , meat , game , dishes with meat sauce , cheese

N. bottles for year : 3000/ 3500

Serving temperature: 17/18°

Alcohol %: 14.00

Dry extract g/l : 31,85

Acidity g/l : 5,50

Grape yield/hectare: 6000 kg