



## AZIENDA AGRICOLA ANTONIOLO

### GATTINARA DOCG

**Wine name:** Gattinara

**Denomination:** GATTINARA

**Classification:** DOCG

**Production area:** Gattinara

**Cru:** no

**Vineyard surface:** 8.00

**Varietals and percentage:** Nebbiolo 100%

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

**Exposure:** South, South-West, East

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

The wine is aged in large capacity oak barrels for 36 months

**Colour:** Soft garnet red

**Nose:** Fine, intense, almonds, violets, dried roses, raspberries

**Flavour:** Warm, quite soft, fresh, young tannins, medium/full-bodied, persistent

**Serving suggestions:** Risotto, Roasts, red meat, game, mature cheese .

**N. bottles per year:** 20.000

**Serving temperature:** 17/ 18°

**Alcohol %:** 14,00

**Dry extract g/l:** 30,5

**Acidity g/l:** 5.50

**Grape yield/hectare:** 60

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