

# TORRACCA DEL PIANTAVIGNA

*Cantine in Ghemme*



## Gattinara DOCG 2015

<b>Grapes:</b>	100% Nebbiolo
<b>Region:</b>	Piedmont
<b>Vineyard Location:</b>	From 7 acres of the estate-owned vineyards Gerbidoni and Lurghe, located in Gattinara
<b>Exposure:</b>	Southwest
<b>Altitude:</b>	320-380 meters above sea level
<b>Soil:</b>	Porphyry, syenite, and quartz
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	Between 12 and 20 years
<b>Time of Harvest:</b>	Early October
<b>Total Production:</b>	26,000 bottles
<b>Vinification Process:</b>	The hand-picked grapes are hand-tended and green harvested to concentrate aromas and flavors in early October and transported to the winery in small crates and undergo soft pressing. Fermentation takes place in temperature-controlled steel tanks, monitoring the remontage frequency and the oxygen intake, so as to encourage the extraction of polyphenols and aromas. This is followed by malolactic fermentation.
<b>Aging:</b>	The wine ages at least three years in medium-size French oak barrels of Allier and rests in the bottle for six months.
<b>Organic:</b>	No
<b>Vegan:</b>	The wines are not certified vegan but do not use any animal by-products
<b>Alcohol:</b>	14.10%
<b>Dry Extract:</b>	31.6 g / l
<b>Total Acid:</b>	5.26 g / l
<b>Residual Sugar:</b>	Less than 0.4 g / l
<b>PH:</b>	3.45
<b>Winemaker:</b>	Mattia Donna/Beppe Caviola
<b>Tasting Notes:</b>	Garnet red in color with a golden rim that develops with aging, the wine has a fine and pleasant nose, with a hint of violets. On the palate, it is dry and harmonious, with a lightly tannic aftertaste.
<b>Cellaring:</b>	10+ years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pair with grilled and braised meat, game, seasoned cheeses