

Gattinara, Province of Vercelli

Established: 1964

Owner: Albeerto Raviciotti

Winemakers: Albeerto Raviciotti

Production: 12,000 bottles

Hectares under vine: 3.4

Viticulture: Organic

Vegan Friendly



Gattinara, the wine from the village of the same name, is regarded as the crown jewel of wines from alto Piemonte and was first declared a DOC back in 1967. Alto Piemonte, in the foothills of the Alps and Monte Rosa, north east of Torino, made its name long before Barolo and Barbaresco and was once home to 40,000 hectares of vines. In the 20th century, due to a combination of phylloxera, wars and rural hardship, people abandoned the farms and vineyards in search of a better life and work in the cities. Today there are less than 1000 hectares and under 100 in Gattinara.

Mauro Franchino devoted his life to Spanna, the local name for Nebbiolo, working some of the most prized parcels, including the historical Lurghe cru. The vineyards, overlooking Gattinara and the Sesia river, are planted on rocky granite soils that are rich in iron, potassium and manganese. The wines are made in the humble cantina in Gattinara's centro storico below Mauro's house. Now in his 80's, Mauro recently passed the estate to his nephew, Alberto Raviciotto, who proudly carries on the Franchino name and tradition – and this is a very traditional wine.

Following a lengthy maceration in concrete, the wine is aged for three years in old botti. Old school with stacks of charm, there's complex notes of red fruits with game, leather, dried herbs and spice, the palate savoury with firm drying tannins. Cellar forever.

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