

Barolo DOCG Vigneto Gattera

Production area: Langhe, a hilly zone in the south of Piedmont, bordered by Liguria, in the village of La Morra.

Vineyard Exposition: South, South-West

Altitude: approx. 250 meters above sea-level

Varietal: Nebbiolo

Surface Area: approx. 1 hectare

Vines per Hectare: 5500

Grape Yield per Hectare: 5.5 tons per hectare

Bottles Produced: 5200

Age of the Vines: These are our oldest vineyards planted in 1952

Vine Trellising System: Guyot

Vinification: Maceration on the skins for approx. 8 days in rotary fermentors with temperature control, the grapes are then pressed off the skins and alcoholic fermentation is completed in steel tanks (approx. 20 days). After primary fermentation the wine is put in french barriques, 50% new and 50% used, where it undergoes malolactic fermentation at a temperature of approx. 20° C for about two months. The wine remains in barrique for a total of 24 months, afterwards it is put in stainless steel tanks for approximately two months to settle and then bottled without fining and filtration.

Tasting Notes: Ruby red coloured with slight orange reflection, between the 4 Crus of Mauro Veglio, Gattera is the one, which tastes nearer to "Classic" Barolo: in the beginning it is evolved and warm with aromas of peaches and apricots that have been dried in the sun on the balcony and a little closed with warm tannins that are decisive, but not aggressive. These dry characteristics come from the south, south-western exposition: the afternoon sun warms the earth and the grapes, and the position similar to an amphitheatre protects them from the winds of the north.

When the wine first enters the market it is judged to be richer and more evolved than the other 4 Crus, and with time one always appreciates the particularly warm and elegant spices.

Vintages: 1996, 1999, 2001, 2004 and 2006 are well-structured and full-bodied.

A little more elegant are the 1995, 1998 and 2005, which are particularly harmonious and enjoyable for drinking. Softer, round and full-bodied are the 1993, 1997, 2000, e 2007.

2003 is particularly dense, sweet and concentrated, and in 2002 we didn't produce any Barolo because a hailstorm compromised our standard of quality.

Serving Suggestions: Red meat, medium aged cheeses, and also richer fish and crustaceans.

Recommended Temperature: 17°-18° C. . It is enjoyable to appreciate the initial freshness and experience the evolution of the wine as it warms up in the glass.

Alcohol %: 14.50

Dry Extract g/l: 26.3

Acidity: 5.2

