



## Gattinara DOCG Vigna Molsino 2016

Azienda Vitivinicola Nervi

<b>Type</b>	Red wine
<b>Origin</b>	Italy, Piemonte
<b>Producer</b>	Azienda Vitivinicola Nervi Piemonte
<b>Classification</b>	DOCG
<b>Expansion</b>	In barriques
<b>Contents</b>	1.5 Lt
<b>Vintage</b>	2016
<b>Enjoyment phase</b>	up to 19 years
<b>Serving temperature</b>	18 - 20°C
<b>Alcohol content</b>	14 %
<b>Grape varieties</b>	Nebbiolo
<b>Article no</b>	10508116

### Comments

Nervi has over 100 years of experience in the production of Gattinara wines. The owners attach importance to long storage periods in order to give the Nebbiolo grape enough time to develop. According to the winemaker, the minimum ageing requirement for the Gattinara DOCG is three years, two of which in wooden barrels. After this time, however, the wine is not yet at its best. Bottle ageing is also very important. Let Nervi's consistent company philosophy convince you yourself and taste the different vintages of the outstanding Gattinara DOCG.

### Pairing

Traditionally, a Nebbiolo wine is drunk with truffles. The Molsino goes sensationally with truffled salami or pasta with truffles.

### Tasting notes

Garnet red, reserved at the beginning when it is decanted, it impresses with a balanced bouquet of herbs and very typical notes of dried strawberries. Taste powerful without being opulent, young tannins that indicate storage potential, great interplay of fruit and tannins.