



## Gattinara DOCG 2019

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>	2019
<b>Enjoyment phase</b>	up to 15 years
<b>Serving temperature</b>	18 - 20°C
<b>Alcohol content</b>	14 %
<b>Grape varieties</b>	Nebbiolo
<b>Article no</b>	10507119

### 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

Aged cheeses, stewed meats, red meats, game.

### Tasting notes

Ruby red with garnet reflections. Complex on the nose with notes of small red fruits, anise, juniper, nutmeg and alpine herbs. Juicy and enveloping on the palate; soft tannins; End of a very long endurance.