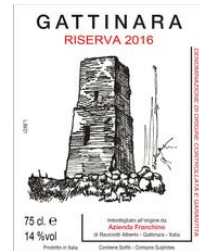


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## Franchino Gattinara Riserva DOCG

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**Winery:** Franchino  
**Category:** Wine – Still – Red  
**Grape Variety:** Nebbiolo  
**Region:** Gattinara/ Piemonte/ Italy  
**Vineyard:** Lurghe, Castelle & Guardia  
**Winery established:** 1967  
**Feature:** Sustainable



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### Product Information

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**Soil:** 3 ha on the banks of the Sesia river on very sandy, shallow soils derived from the decomposition of the porphyry of mount Rosa, with very low pH which gives the classic mineral, iron ore and rusty profile.

**Elevation:** 300-400 meters (984 –1,312 feet)

**Age of vines:** Planted in 1967, 2000 and 2005

**Plant density:** 4,000 vines/ hectare

**Yield:** 1.0 kg/vine; 30 HI/Ha

**Vinification:** Hand harvest in late September to early October. The wine is fermented in concrete vats for about 20-30 days. Malolactic fermentation in large Slavonian oak vats. Aged for at least 4 years in big Slavonian oak cask (from 1,500 to 3,000 liter), followed by 12 months in the bottle.

**Tasting Note:** Garnet red in color with medium transparency. On the nose aromas of mature red fruit like dark cherry, red currant and plum, with floral aromas of rose and violet, complimented by aromas of spice and graphite.

On the palate it shows good tannin, red fruit aromas, minerality with a savory finish.

**Alc.:** 14%

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### Producer Information

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Mauro Franchino, helped by his talented nephew Alberto Raviciotti, is producing distinctive Gattinara from 3 plots in some of the best vineyards in the appellation.

100% Nebbiolo planted in the vineyards of Lurghe, Castelle and Guardia. These vineyards offer very shallow, acidic soils derived from the decomposition of the porphyry of the alps.

He crafts his wine in a very old cellar in the center of Gattinara, following traditional methods taught to him by his father.

Mauro is a skilled artisan with a reverence for his land and its viticultural traditions and combines his experience in viticulture and winemaking along with a great palate to interpret the best from every vintage.