
Franchino Coste della Sesia DOC

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



Product Information

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

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

Age of vines: Planted in 1967, 2000 and 2005

Plant density: 3,000/ 3,500 vines/ha

Yield: 1.0kg/ 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 18 months in big Slavonian oak cask (from 1,500 to 3,000 liter).

Tasting Note: Compared to his Gattinara, the Coste della Sesia is more delicate and has a red berry sweetness. Aromas of red fruits like wild strawberries and cherries with a touch of garrigue and smoke on the finish. Grown on the same vineyards than the Gattinara DOCG.

Alc.: 12.5 – 13.5 %

Producer Information

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.