

PALMBAY[®]

INTERNATIONAL

Gattinara Riserva Vigna Ronchi DOCG 2019

BACKGROUND

The Travaglini family has been restoring Gattinara's rightful place on the world wine stage for five generations. After the phylloxera plague and a devastating hailstorm in 1905 laid waste to the region's vineyards, Clemente Travaglini recognized Gattinara's extraordinary potential and founded a winery here in the 1920s. His son Giancarlo inherited the estate in 1958 and introduced groundbreaking practices: high-density planting, hand-harvesting, Guyot vine training, and aging in oak barriques — and designed the iconic curved, dark-colored Travaglini bottle. Today, Cinzia Travaglini leads the estate with her husband and chief winemaker Massimo Collauto, while daughters Alessia and Carolina represent a fifth generation. The family cultivates 59 hectares — 50% of the entire Gattinara DOCG — and produces the No. 1 selling Gattinara in the world. Gattinara's terroir is unique: the only known area in the world where Nebbiolo grows on volcanic soils. In 2009, the fossilized remains of a 280-million-year-old super volcano were discovered here. The volcanic minerals — silica, iron, magnesium — enhance the minerality and elegance of the wines, while the continental climate and strong diurnal shifts allow full ripening while preserving freshness. Vigna Ronchi is among the most historic of Gattinara's vineyards — a hillside parcel first planted in stages during the late 1960s and early 1980s. Its mature Nebbiolo vines yield fruit of remarkable depth and nuance, hand-harvested and aged 48 months in Slavonian oak for a wine that speaks profoundly of this singular volcanic terroir.

TERROIR & VINTAGE NOTES

Vigna Ronchi is one of Gattinara's most historic hillside vineyards, planted in stages beginning in the late 1960s and early 1980s. Located in the Gattinara DOCG, Piedmont, the appellation lies in the foothills of the Monte Rosa range on volcanic soils — the only known place where Nebbiolo grows on volcanic earth. The volcanic minerals and strong diurnal temperature shifts produce Nebbiolo of extraordinary elegance, depth, and aging potential.

WINEMAKING & AGING

Only the finest Nebbiolo grapes from the Vigna Ronchi vineyard are hand-harvested for this wine. Vinification in temperature-controlled steel tanks for 30 days with regular pump-overs. The wine is then aged in Slavonian oak barrels for 48 months. A small percentage is refined in barrique and concrete, adding further layers of complexity to this remarkable single-vineyard expression.

TASTING NOTES

Aromas of ripe cherry, plum, floral notes, and delicate spice with volcanic minerality. Elegant on the palate with velvety tannins, vibrant acidity, and a long, harmonious finish.



750ML

750ML



TRAVAGLINI
GATTINARA

ORIGIN

Gattinara Riserva DOCG, Piedmont, Italy

GRAPE VARIETIES

100% Nebbiolo

SIZES

750ml

TECHNICAL DETAILS

ABV: 13.5%, Closure: Cork

WINEMAKER

Massimo Collauto

