

Nebolè Riserva Spumante Metodo Classico 2017

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. In 2010, the next chapter of Travaglini's innovation was written when the family created Nebolè — the world's first traditional-method sparkling wine made entirely from Gattinara Nebbiolo.

TERROIR & VINTAGE NOTES

Nebolè is crafted entirely from Nebbiolo sourced from the Travaglini family's 59 hectares in the Gattinara DOCG, Piedmont — the only place on Earth 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, and magnesium — impart extraordinary acidic tension and mineral energy, making Gattinara Nebbiolo uniquely suited to sparkling wine production.

WINEMAKING & AGING

Only the tips of Nebbiolo bunches — lower in sugar, higher in acidity and mineral intensity — are hand-harvested in the first 10 days of September. Vinification in stainless steel tanks, followed by five more months in stainless (with 2% in wood). The wine is bottled at zero dosage and aged on the lees for 84 months, with manual riddling (remuage). After disgorgement, the wine rests an additional four months in bottle.

TASTING NOTES

Pastry, hazelnut cream, bread crust, and coffee on the nose, with apple and white flowers. Savory and energetic on the palate, with an invigorating acidic push and a long, mineral finish.



ORIGIN

Metodo Classico Spumante,
Piedmont, Italy

GRAPE VARIETIES

100% Nebbiolo

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, Closure: Cork

WINEMAKER

Massimo Collauto

