



Riserva La Gatta 2017

Made from the finest selection of Nebbiolo grapes from the mountains, thanks to the broad diurnal temperature ranges and the richness of noble tannin extracts released by the grapes, Riserva La Gatta is our rich and mature red wine.

— **BRAND**

La Gatta

— **TYPE**

Red Wine

— **AREA OF PRODUCTION**

Region: Lombardy
Province: Sondrio
Municipalities: Toglio and Bianzone

— **GRAPE BLEND**

Nebbiolo

— **APELLATION**

Valtellina Superiore DOCG

— **TERRAIN COMPOSITION**

Sandy clay, poor in humus and highly permeable. All these factors are favourable for aromas and preservation

— **YIELD**

600g/m²

— **FARMING SYSTEM**

Guyot

— **VINIFICATION**

Maceration with skins for 15-17 days in 130 hl stainless steel fermentation vats with automatic treaders. Three delestages at a controlled temperature of 29°C

— **AGEING**

Takes place in large and small oak barrels for 24 months

— **ALCOHOL CONTENT**

13.5% vol

— **TOTAL ACIDITY**

6.3g/l

— **RESIDUAL SUGAR**

0.8g/l

— **LONGEVITY**

8/10 years

— **TASTING NOTES**

Cherry red, which over time tends towards garnet; spicy, extremely elegant, with dried fruit and ripe cherry hints; full-bodied, with the right level of acidity and complexity; delicately harmonious tannins and a very warm finish

— **COLOUR**

Cherry red tending towards garnet as it ages

— **SERVING SUGGESTIONS**

Ideal served with second courses of substance and cheeses

— **SERVING TEMPERATURE**

16-18°C

— **SIZE**

37.5cl, 50cl, 75cl, 150cl, 500cl

Prizes and Awards

— **CERVIM**

Gold Medal



— **VERONELLI**

Three Stars



— **VINI BUONI**

D'ITALIA

Four Stars



— **LA SÉLECTION**

Silver Medal



— **WINE SPECTATOR**

91 points

91