

LUCA CALIGARIS

GATTINARA DOCG 2019

VARIETY: 100% Nebbiolo

VINEYARD: Castelle & Lurghe

HARVEST: by hand in early October

FERMENTATION: 20-day maceration in stainless-steel tanks with daily pumpover and délestage during the latter half of primary fermentation

AGING: 24 months in 25HL oak casks

BOTTLING: November 2022

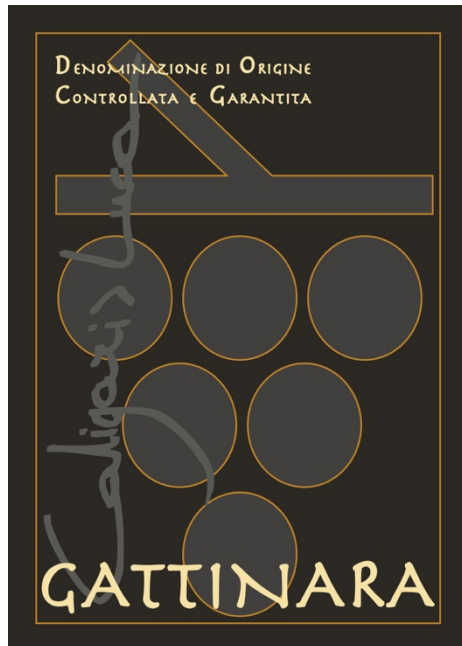
PRODUCTION: 3,000 bottles

ABV: 13.0%

TOTAL ACIDITY: 5.37 g/L

DRY EXTRACT: 29.8 g/L

TOTAL SO2: 63 mg/L



2019 is a classic vintage that produced wines of incredible finesse. Well-timed rains balanced warm temperatures throughout the year. The vintage also benefited from no disruptive weather events. Conditions remained stable throughout the late summer, with strong diurnal shifts during the final phase of ripening. Harvest took place in the latter days of fall, yielding high-quality Nebbiolo.