

LUCA CALIGARIS

GATTINARA RISERVA DOCG 2017

VARIETY: 100% Nebbiolo

VINEYARD: Osso San Grato

HARVEST: by hand in late September

FERMENTATION: 25-day maceration in stainless-steel tanks with daily pumpover and délestage during the latter half of primary fermentation

AGING: 48 months in 12HL oak casks

BOTTLING: May 2022

PRODUCTION: 1,500 bottles

ABV: 14.0%

TOTAL ACIDITY: 4.93 g/L

DRY EXTRACT: 32.4 g/L

TOTAL SO2: 60 mg/L



The 2017 harvest took place at the end of a warm summer that produced grapes with elevated sugar levels. This weather yielded wines with generous alcohol levels balanced by firm tannins, abundant polyphenols, nice acidity, and striking minerality thanks to the volcanic soils of Gattinara. After careful selection first in the vineyard and then in the cellar, this Riserva is only made in years characterized by exceptional quality.