

# Cantina Gaggiano

## Alto Piemonte



### Gattinara “Timoteo” 2017

*Cantina Gaggiano’s Gattinara bottling hails from the volcanic soils of the Galizia vineyard, with the wine aged two years in older puncheons and then an additional eleven months in stainless steel tank prior to bottling. The 2018 Timoteo comes in at 13.5 percent octane in this hot summer and delivers a very refined bouquet of red and black cherries, anise, gamebird, woodsmoke, road tar, a touch of fresh oregano and a beautiful base of stony, volcanic soil. On the palate the wine is vibrant, transparent and full-bodied, with a very elegant profile, excellent depth of fruit at the core, superb mineral drive and grip, ripe, chewy tannins and lovely balance on the long, youthfully complex and very classy finish. This is outstanding Gattinara!*

93 pts- John Gilman, View from the Cellar, September-October 2023

### Gattinara “Timoteo” 2016

*The 2016 Gattinara “Timoteo” from Cantina Gaggiano is raised in five hundred liter demi-muids for two years prior to bottling. The wine is outstanding on both the nose and palate, wafting from the glass in a mix of cherries, orange peel, gamebird, a beautiful base of volcanic soil, pretty spice tones, woodsmoke and roses. On the palate the wine is bright, full-bodied and beautifully transparent in personality, with a good core of red fruit, fine mineral undertow and grip, fine-grained tannins and a long, tangy and complex finish. Fine, fine juice. 2024-2060.*

92+ pts- John Gilman, View from the Cellar, September-October 2022