



GAGGIANO COSTE DELLA SESIA ROSSO LEANDRO

Gaggiano is an estate to watch.
-Antonio Galloni, February 2024

Cantina Gaggiano is the venture of brothers Marco and Claudio Fabris, following in the footsteps of grandfather Gervasio. They farm 11 acres sown among Gattinara, Bramaterra and Lessona. The debut vintage was 2014, and the brothers have worked closely with the enologist Cristiano Garella from day one.



VINEYARD

- Site:** Four mature hillside parcels in Bramaterra, a once renowned appellation sandwiched between Lessona and Gattinara that was wiped out by phylloxera.
- Soil:** Complex volcanic soils in the foothills of the Alps.
- Vines:** 5.6 acres farmed without pesticides and harvested by hand. Normally, the varieties are picked together.
- Varieties:** 80% Nebbiolo, 10% Vespolina, 10% Croatina.

CELLAR

- Élevage:** The grapes are destemmed and usually the varieties co-ferment spontaneously. Aged 6 months in wood, predominantly large Austrian casks, with a third or so in neutral 500L French barrels.
- Bottling:** No fining, a light filtration.
- Production:** 3,000 cases.
- Profile:** A hymn to conviviality, elegance, and deliciousness. Named for Marco's grandfather-in-law, who appreciates fresh, jovial wines.