



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.

CANTINA GAGGIANO
COSTE DELLA SESIA NEBBIOLO DOC "SANDRIN"



GROWING REGION:

Alto Piemonte, Italy.

TERROIR:

From a small plot on a hillside in Gattinara near the Alps. 40-year-old vines in the Galizia vineyard. Soil is composed of large blocks of red-brown quartz and porphyry.

GRAPES:

Nebbiolo.

VINIFICATION NOTES:

Grapes are de-stemmed. Aged 14 months in neutral 500L French barrels. 165 cases.

TASTING NOTES:

A baby Gattinara (this is declassified). Sharply focused with intense minerality. The austerity and elegance typical of subapline Nebbiolo. Benefits greatly from decanting.



GAGGIANO BRAMATERRA GERVASIO

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VINEYARD

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- Soil:** Complex volcanic soils in the foothills of the Alps.
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- Varieties:** 80% Nebbiolo, 10% Vespolina, 10% Croatina.

CELLAR

- Élevage:** Grapes are destemmed and usually the varieties co-ferment spontaneously. Aged in large Austrian casks for 18 months and racked into steel where the wine rests for several weeks before bottling.
- Production:** 165 six-packs.
- Profile:** A savory, elegant, and mineral-rich wine with layered, nuanced fruit carried by fresh acidity.

CANTINA GAGGIANO

GATTINARA DOCG "TIMOTEO"



GROWING REGION:

Alto Piemonte, Italy.

TERROIR:

From a 1.7-acre parcel of 40-year-old vines high in the Galizia vineyard in Gattinara, a remote mountain foothill near the Alps. Iron-rich red volcanic soils.

GRAPES:

Nebbiolo.

VINIFICATION NOTES:

Grapes are de-stemmed. Aged 24 months in large Austrian casks followed by 11 more in steel before bottling. 200 six-pack cases.

TASTING NOTES:

An age-worthy wine of noble elegance.