



GAGGIANO CATERINA COSTE DELLA SESIA ROSATO

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 who had vines in Bramaterra. They farm 11 acres across Bramaterra, Lessona and Gattinara in the Alto Piemonte. The debut vintage was 2014, and from the beginning the brothers have worked closely with enologist Cristiano Garella and their winemaker Pietro Mascazini.



VINEYARD

- Site:** The Bramaterra appellation: this comes primarily from two old-vine parcels of mixed grapes surrounded by forest in the Bramaterra hills.
- Soil:** Volcanic, loaded with quartz, and notably acidic (average pH here is 4.5 compared to Barolo's 7-8), adding to the sense of freshness in this wine.
- Vines:** Two parcels totaling three acres. The varieties are harvested all together on the early side for this rosato.
- Varieties:** 80% Nebbiolo, 10% Vespolina, 10% Croatina.

CELLAR

- Vinification & Aging:** Grapes are destemmed and fermented together with neutral yeast in steel. Aged four months in stainless steel before refining in the bottle for two months.
- Production:** ~3,200 bottles.
- Profile:** A fresh and full yet crisp northern rosé!
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