



WELCOME IN TRAVAGLINO



A WINE TRADITION



1111



The grandiloquent vaulted cellar, the oldest part of the estate, is built

1868



Knight Vincenzo Comi purchase Travaglino Estate

1879



Knight Comi buys 190 hectares, making up the actual estate called "Travaglino" and marries Countess Giuseppina Sottocasa, who brings as dowry the famous coat of arms which emblazons the House

1965



Vincenzo Comi, namesake descendant of the former owner, imposes an acceleration: he was a man of big dreams, concrete, of course, but with a visionary mindset projected into the future. Thanks to him, a great job of "zoning" started, aiming at the renewal of the "Travaglino vineyard".

2014



Cristina, the granddaughter of Vincenzo, after graduating from the famous Bocconi University, joins Travaglino. Today, the land covers 400 hectares in a single block

A PASSIONATE FAMILY WINERY



*Lorella Comi
con i figli*

CRISTINA CERRI COMI



Cristina is **the fifth generation**.

Determinate, resolute and dialectic, supporting her family heritage, with a propulsive energy. Mixing opportunities for simultaneous research and experimentation with the solidity of a land, terroir and family winery.

She actively work in Travaglino and personally represent her wines around the world.

Travaglino today, is undoubtedly an important reference point in the wine sector.

CRISTINA CERRI COMI



She graduated in Business and Management Administration at Bocconi University. Sequentially she sharpened her studies by attending a Master degree in International Business at Liuc University.

She had the opportunity to rotate to Sydney, Hong Kong and Madrid, having experiences to all these different cultures.

After a short experience in the financial sector in the 2014 she joined Travaglino winery.

TRAVAGLINO ESTATE



ESTATE OF 1111

400 HECTARES IN ONE BLOCK

80 HECTARES OF VINEYARD

200 HECTARS OF FOREST

DEDICATED AS A WILD HOG

HUNTING RESERVE

120 HECTARES ARABLE

LANDS

12 FARMSTEADS

A HISTORIC VILLAGE

AN INN WITH RESTAURANT

AND FEW ROOMS



TRAVAGLINO VINEYARD



80 HECTARES OF VINEYARD

**SOUTH WEST EXPOSURE
BETWEEN 250 AND 350
METERS ABOVE THE SEA
LEVEL**

**45° PARALLEL
THE WINE PARALLEL
EXACTLY BETWEEN NORTH
POLE AND EQUATOR**



TRAVAGLINO LANDSCAPE



CAREFULLY CHOICE FOR VINE
VARIETY IN HARMONY WITH THE
GROUND

PRESSING ONLY THE BEST
SELECTION OF **OUR OWN GRAPE**
WE NEVER BUY GRAPES

LOW YIELD PER HECTARE
1,4 Kg OF GRAPES PER VINE
(5.000 WINE LITER/HECTAR)

VINITALY AWARD



THE AWARD

ANGELO BETTI 2016

“BENEMERITI DELLA VITIVINICOLTURA ITALIANA”

FOR LOMBARDY REGION



HISTORICAL WINERY



HISTORICAL WINERY



WINE TASTING ROOM



WINEMAKER



Donato Lanati is the winemaker consultant of Travaglini.

He rose to fame as an enologist and scientist thanks to the unique approach to research and scientific study that he employs at the enosis research center. The center, which he created, is dedicated to one goal: raise the quality of wine through the application of strict scientific methods.



WINEMAKER



Achille Bergami is our resident winemaker. He is a Donato Lanati's pupil and is regular permanent in Travaglino with the aim to increase value in the wines and in the estate.

After a degree at the University of Milan he have had many experiences in Italy (Tuscany, Piedmont and Sicily) and in India. He believes in the potential of quality of Oltrepo Pavese wine land.

WINES



TRAVAGLINI
... dal 1868 grandi vini



WHITE WINES

Riesling Renano
Pinot Grigio
Pinot Noir
Moscato

RED WINES

Pinot Noir
Barbera
Bonarda

SPARKLING WINES CHAMPENOISE BRUT

Pinot Noir
Chardonnay

PRESS



Men'sHealth



VOGUE
ITALIA

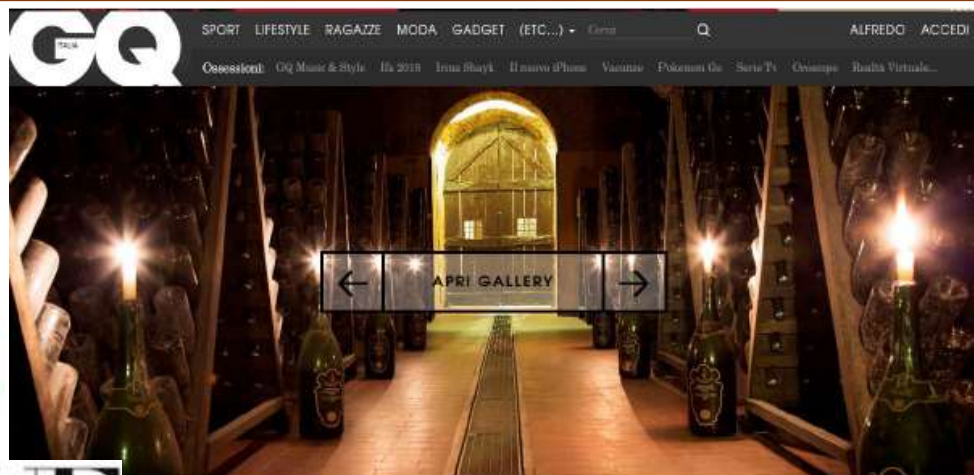
co e bollicine italiane: la guida alle migliori bottiglie

È la scelta giusta per queste feste, ma quale? Qui le bottiglie da stappare o da regalare, da Nord a Sud, dai grandi brand alle chicche di vitigni autoctoni

Class LIFE



Abbonati e Regala Vanity Fair! edi



IO
DONNA

IL FEMMINILE DEL CORRIERE DELLA SERA

La Ramato, Pinot versatile e fresco

Il Ramato della Tenuta Travagolino è un assolo di Pinot Grigio Doc versatile e fresco, ottimo compagno di piatti freschi, frutti di mare e crostacei. Da servirsi a una temperatura di 8-10 °C, il Ramato della Tenuta Travagolino deve il suo nome alla breve macerazione sulle bucce, che gli conferisce il caratteristico colore, esaltandone la fragranza, la persistenza e la piacevolezza e regalando al vino struttura e un profilo aromatico appagante e gustoso.



I vini consigliati da @aduavilla



VANITY FAIR.it



È ARRIVATA L'ESTATE

La Tenuta Travagolino ci propone due etichette fresche e interessanti.

Vino Ramato, metodo classico, uve Pinot nero e Chardonnay. Ammalia con le sue bollicine sottili e delicate, dal profumo che ricorda la crosta di pane ancora calda e la frutta esotica. Dispiace finisca.

• **Ramato**, un Pinot grigio dalle nuance ramate, dovute alla breve macerazione sulle bucce. È una scoperta giovane, piacevole e deliziosa.

CO-BRANDING



**VENDEMMIA DI
MONTENAPOLEONE**
Travaglini & Chantecler
Via Montenapoleone



CO-BRANDING



TASTE & DRIVE TRAVAGLINO AND JEEP



HISTORICAL FIAT 500



ADVERTISING



ONLINE



www.travaglini.it



TENUTATRAVAGLINI



TRAVAGLINOVINI



TENUTATRAVAGLINI



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