



The Travaglino estate is located in Calvignano, which is a little town based in the Oltrepo' Pavese. The area, in the south of Lombardy, that wedge from the fertile Po' Valley to the Mediterranean Sea, is well known for having a bunch shape which bounds with the regions of Liguria, Piedmont and Emilia Romagna.

The estate has the privilege to raise 400 hectares in a single batch – Two hundred of them are forests destined as a wild hog hunting reserve, which, has been done with the purpose to maintain away the poachers. Hundred and twenty hectares are arable lands and the remaining eighty hectares are vineyards. Moreover, within the property, there are 12 farmsteads, a historic village and an inn with restaurant and few rooms.

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Travaglino history starts back to 1111. In 1868 the estate was purchased by the Comi family. Vincenzo Comi, a Milanese trader, was passionate about wine and in love with the joy of living; He felt in love with Travaglino because of the beauty of its hills and for the land aptitude that offer an excellent quality wine. If you think to the origin of the municipality name of Travaglino, Calvignano, is "road surrounded by vines" and the estate take up the 60 % of its width.

After the Second World War Mr. Comi's nephews, also named Vincenzo, as traditionally were used in Italy, committed to the vineyard and winery generating a range of improvements.

He started to pay meticulous attention to his vineyards, always choosing the best grape clones for the production. Moreover, he refurbished most of the 3500 square meters of the company. He also purchased the best tools like the most recent barriques and the high-tech insulate steel vat, all the choices were focused on quality.

All of these improvements were necessary to place the basis for a high-quality wine that is now the main passion of Cristina Cerri Comi. She represents the fifth generation and she works for the love of her terroir delivering the most contemporary vision to the management of this ancient family winery.

The vine varieties are mainly Pinot Noir and Riesling. Thanks to the classic method, the former, put alive a prestigious sparkling wines and fascinating red wines adapt for longer aging. The latter is the most famous white berry grape of the world and it offers beautiful wines in terms of aromatic intricacy and longevity.

Travaglino's lands are mainly clay and calcareous and because they are facing S/W (250/350 meters from the sea level) they are exposed to the sun most of the day and this allows the grapes to maintain the exact grade of sourness and aromas.

The grape harvest has always been done by hand, in boxes of 20 kg for the sparkling wines and with 2000 kg small container for the other variety of wines. Working with these meticulous attentions takes a lot of time and it is more expensive than ever. However, it is the only way to deliver healthy and intact grapes. Due to this, we are careful to do not overpass the time of two hours from when the grapes are picked up to the winery.

For traditional method is used, a gentle pressing, only the free-run juice and the first pressing fraction, the must obtained is never more than 45%. Indeed, the respect for grapes and wines is the central aspect of the Travaglino's philosophy. Each employee is more than careful to control every process with the duty to maintain and enlarge the high quality obtained from the vineyards and in the final product.

The Pinot Noir is used to produce seven different labels, five of them are 100% Pinot Noir and the leftovers are with a touch of Chardonnay.

Entirely with Pinot Noir we offer two traditional methods, the "Gran Cuvée" (Blanc de Noir DOCG at least 42 months on the yeasts) and the "Monteceresino" (DOCG rosè at least 24 months on the yeasts), one sparkling white the "Pajss" (Pinot Noir DOC) and two reds the "Pernero" (Pinot Noir DOC young), and the "Poggio della Buttinera" (Pinot Noir Reserve DOC).



Traditional method white blending Pinot Noir (80% at least or more) and Chardonnay we produce the "Cuvée 59" (DOCG at least 20 months on the yeasts) and the founder reserve "Vincenzo Comi" (DOCG over 60 months on the yeasts).

The Riesling is used to produce two labels, the "Campo della Fojada" (Superior Riesling DOC), and the "Campo della Fojada Reserve" (aged 16 months in bottle in the cellar).

Moreover, Travaglino offers other labels as the "Ramato" (Pinot Gray copper) produced with a short maceration with the skins that give the final copper colour.

The traditional "Moranda" (Bonarda DOC) is featured for its refined taste, rich in vinous flavours and red fruits that make this wine very joyful.

The "Dorato" (Moscato IGP) is a sparkling Moscato, excellent pairing for the desserts, it is aromatic, floral, fruity and with a gorgeous gold colour.

The "Campo dei Ciliegi" (Barbera DOC aged 8 months in big barrels) has flavours that reminds to the dark red cherries rich in aroma and taste.

The last but not least is the "Lunano", it is a blend of white grapes originated from a vineyard blend, which is fabulous for its aromatic flavour, acidity and it is very enjoyable.





# TRAVAGLINI

*... dal 1868 grandi vini*



VARIETALI  
ROSSI

VARIETALI BIANCHI

METODO CLASSICO

VIGNE  
STORICHE

RISERVE