TRAVAGLINO

IN CALVIGNANO DAL 1868

WINEGROWERS IN CALVIGNANO SINCE 1868.

TRAVAGLINO

lat. 37°36’57.0” N
long. 15°05’56.0” E

IDENTITY

TRAVAGLINO ESTATE

With 400 hectares on a single tract of land, including 80 hectares planted with vines, 12 farmsteads, an historic village and an inn, Travaglino covers more than 60% of the lands of the village Calvignano. The Estate is a world of emotions, where vines, people and landscape reveal the complexity and beauty of an area rich in history, traditions, flavours … and an extraordinary propensity for winegrowing.

From medieval monastery to nineteenth century winegrowing estate, from innovative cellar to wine tourism destination. Travaglino is one of the oldest winery in the Oltrepò Pavese area, today cultivates more than 80 hectares of vineyards set in a woody, rural landscape of unspoilt beauty.

A story of traditions, cutting-edge practices and passion for winegrowing, where five generations have believed in and promoted the potential of their area, enhancing the surrounding landscape, the Italian home of Pinot Noir and Riesling, which here in Calvignano find their most authentic expression.

OLTREPÒ PAVESE

The Estate is located in the central-western part of Oltrepò Pavese, a thousand square kilometres of hills and valleys to the south of the Po river, wedged between Piedmont, Liguria and Emilia Romagna. An area of trade and commerce, an encounter between the sea, the Apennines and the Po Valley, enriched over the centuries by a wealth of different traditions, cuisines, languages and cultures. With 13,500 hectares under vines, Oltrepò Pavese is the first Lombardy's wine region, as well as the most important for sparkling wine production in Italy.

It is the "realm" of Pinot Noir, with over 3 thousand hectares making it the biggest area in Italy. It was here in 1865 that the first Pinot Noir Metodo Classico was produced. Today, its DOCG designation puts it at the apex of the Oltrepò Pavese appellation.

HISTORY

1111. JOHANNIS DE TRAVALINO. The first certain mention of the Estate dates to the 18th November 1111. The last will and testament of the priest Gisulfo cites one Johannis de Travalino, from whom the place where the ancient monastery stood takes its name.

1240. THE «NEW» VINEYARDS. Friar Guidone di Sannazzaro was granted jurisdiction over Calvignano. Among the lands owned by him appeared the hamlet of Travaglino, and for the first time in the area the term "new" vineyards was used, a sign that winegrowing already flourished there.

1600-1700. VILLA TRAVAGLINO. Villa Travaglino was transformed into the current complex comprising an extensive courtyard, the oratory and farm workers' houses.

1868. TRAVAGLINO ESTATE. Cavaliere Vincenzo Comi of Milan purchased the Villa and 810 Milanese perches – about 53 hectares - of surrounding land. It would become the first part of the Travaglino Estate.

1879. UNIFICATION AND THE COAT OF ARMS. Countess Sottocasa fell in love with Vincenzo Comi, and brought her family coat of arms as part of her dowry. The estate was extended to a total of 2,891 Milanese perches (about 189 hectares).

1965. A NEW FOUNDATION. Vincenzo Comi, the Cavaliere's grandson, revolutionized Travaglino, transforming the old Estate into a winegrowing business. It is to him we owe the first zoning of the estate, that is, analysing and selecting the most suitable plots of land to replant with the best vines. . La Locanda, the centre of Travaglino's hospitality, is renovated.

1990 – 2000. A MODERN CELLAR. Zoning of the plots of land was followed by upgrading and modernization of the cellar. Cutting edge technologies were acquired, and concrete vats were replaced by modern temperature controlled stainless steel tanks.

2013 – Today. THE FIFTH GENERATION. First Cristina and then Alessandro Cerri Comi, Vincenzo's grandchildren, join the company. Focus of attention is the quality of the wines produced, and on rationalizing the winery's work, which is concentrated on the Estate's two main varieties: Pinot Noir, in its innumerable nuances, and Riesling Renano. A new team of professionals is formed, made up of consultant oenologist Donato Lanati, supported by the Enosis research centre, and winemaker Achille Bergami. Travaglino is a historical reality but at the same time dynamic and young thanks also to the use of the most modern and sophisticated winemaking techniques.

in the picture
CRISTINA CERRI COMI

TRAVAGLINO
IN CALVIGNANO DAL 1868

CHARACTER

Travaglino possesses a wealth of experience and an attitude for quality that today makes it a point of reference for the Oltrepò Pavese around the world; a proudly territorial brand with a naturally international disposition.

PROMOTING THE TERRITORY

Travaglino highlights the lively, restless personality of the Oltrepò Pavese, which is expressed by its most representative varieties: Pinot Noir and Riesling Renano. A choice that gives priority to care for the land, its biodiversity and the intrinsic qualities transferred from the terroir to the glass.

RIESLING RENANO. Travaglino has chosen to convert all its Riesling Italico vineyards with Rieseling Ranano clones selected directly from german nurseries.

SUSTAINABLE AGRICULTURE

Travaglino adopts the principles of a low environmental impact, rational and sustainable agriculture. The plots of land are arranged in a single body, with controlled drainage, and cultures are integrated within 200 hectares of woods. The number of treatments is reduced to the indispensable minimum and the principles of integrated pest control are rigorously applied. This sensitive approach respects not only nature, but also the people who still live and work on the Estate.

INTEGRATED PEST CONTROL is a guarantee for the consumer that stringent sustainable, eco-compatible wine production standards have been adhered to throughout the agricultural chain. It means concern for biodiversity, the complex microbiology of the soil and water resources, and using mating disruption to fight harmful insect.

In the picture
CRISTINA AND ALESSANDRO CERRI
COMI

VINEYARDS

Travaglino cultivates 80 hectares of vineyards in Calvignano on the slopes of Monte Cérésino in the central-western part of Oltrepò Pavese. A hilly area of unspoilt beauty with clay andcalcareous soil on marl and sand, rich in microelement for centuries suited to growing grape vines.

AN OPTIMAL MICROCLIMATE

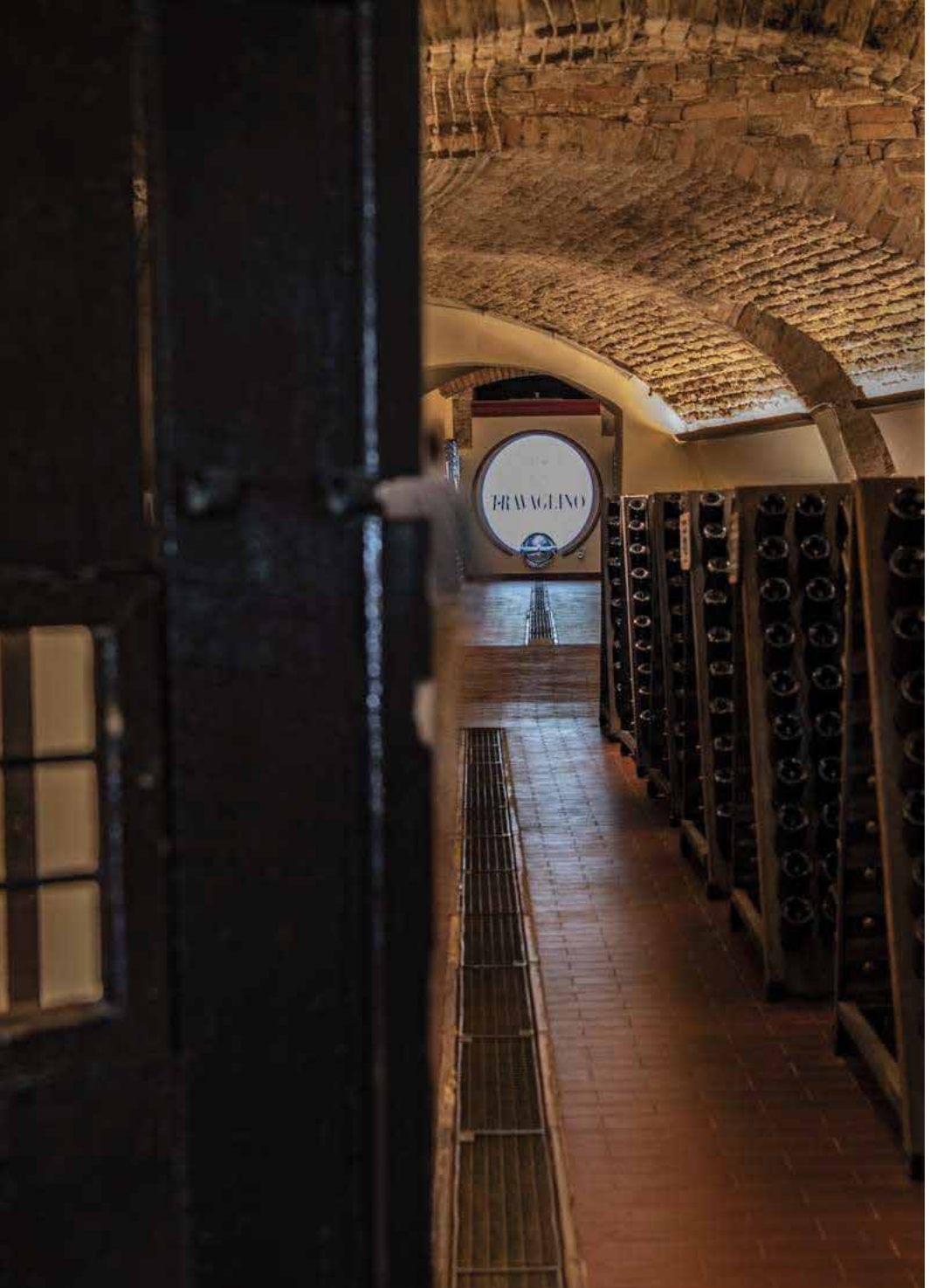
Cool and well-ventilated, marked by significant differences in night and daytime temperatures, the microclimate favours the formation of crisp, healthy grapes with excellent acidity: essential features for enhancing the aromas of Pinot Noir and Riesling Renano, which here, reach great expressions and unique longevity.

ZONING

In 1965, Vincenzo Comi, the founder's grandson, began the arduous job of zoning the estate. The variety most suited to each plot of land was identified in terms of type of soil, microclimate and historical potential of the plot.

THE ROAD THROUGH THE VINEYARDS

An ancient medieval village founded in the 12th century, Calvignano, located in between with Casteggio and Montalto Pavese, has always had a potential for winegrowing and, the first documented mention of Travaglino dates back to 1240. The name also reflects this: "calle vignato" means "road surrounded by vineyards".



CELLAR

Travaglino is a small village animated by people who have always been involved in wine, and who still live on the estate today: traditions, winegrowing, landscape. To visit Travaglino is to enjoy a unique experience.

A timeless place, where the breath of history wafts through centuries-old stones, oak barrels and brick vaults.

The first stones date back to the 12th century, when Travaglino was the site of a monastery. Carefully preserved and restored over the years, the make up the oldest “cathedral of wine” in the Oltrepò Pavese”.

THE ICE CELLAR

Witness to Travaglino’s glorious past is the ghiacciaia or the medieval ice cellar, an underground room where the snow was stored and frozen to preserve perishable foodstuffs. The considerable size of its ice cellar meant Travaglino was always considered a landmark in the area.

WINES

A DELIGHTFUL ELEGANCE

LIVELY, MASTERFUL, RECOGNIZABLE WINES WITH A TERRITORIAL IDENTITY.

Travaglino has chosen to produce wines that tell the story of their origins. Travaglino works with delicacy in the cellar to carefully preserve the distinctive characteristics of its grapes. Hand harvesting, low yields, soft pressing and vinification where every stage is designed to preserve the special identity of the fruit obtained in the vineyard.

SPECIAL FEATURES

- Hillside vineyards between 220 and 350 meters above sea level
- Mainly southern exposure
- Only own grown, scrupulously selected grapes

- Hand harvesting in 20 kg boxes
- Soft pressing within 2 hours from harvesting
- Low yields to concentrate the identity of the grapes

BRAGGINO

TRADITIONAL METHOD – SPARKLING WINES

VINCENZO COMI
Riserva del Fondatore

OLTREPÒ PAVESE METODO CLASSICO PINOT NERO DOCG
Vintage Extra Brut

GRAPE VARIETY
100% Pinot Noir

VINEYARD
Vigna del Portico and selections from other older vineyards

SOIL
Clay-limestone on marl and sandstone

EXPOSURE
South-East, 250-300 meters above sea level

VINIFICATION
White wine vinified with soft pressing and 45% yield. Fermentation at 18°C in stainless steel tanks. Tirage in May of the year following harvest, blending the best base wines from a selection of the oldest vineyards. Maturation on the yeasts for at least 60 months.

NOTES
Manual remuage highlights the craftsmanship of a unique product, which retains an extraordinary ability to evolve over time. Deep straw-yellow in colour, the characteristic aroma is rich with scents of bread crust and ripe fruit. Perlage is fine and persistent.

PAIRINGS
Ideal paired with high quality cuisine, it is perfect for creating an occasion.

TRADITIONAL METHOD – SPARKLING WINES

GRAN CUVÉE
Blanc de Noir

OLTREPÒ PAVESE METODO CLASSICO PINOT NERO DOCG
Vintage Extra Brut

GRAPE VARIETY
100% Pinot Noir

VINEYARD
Vigna del Portico and selections from other vineyards

SOIL
Clay-limestone on sandstone marls

EXPOSURE
South-East, 250-300 meters above sea level

VINIFICATION
White wine vinified with soft pressing and 45% yield. Fermentation at 18°C in stainless steel tanks. Tirage in May of the year following harvest, blending the best base wines. Maturation in the bottle on the yeasts for at least 36 months.

NOTES
Pinot Noir Metodo Classico obtained by selecting the best grapes to confer complexity and persistency. Straw-yellow colour, fine and persistent perlage. Typical bread crust and dry fruit notes, fresh and particularly sapid.

PAIRINGS
An excellent aperitif, it goes well with all foods, especially fish and white meats.

TRADITIONAL METHOD – SPARKLING WINES

MONTECÉRÉSINO
Rosè

OLTREPÒ PAVESE METODO CLASSICO PINOT NERO ROSÈ DOCG
Vintage Extra Brut

GRAPE VARIETY
100% Pinot Noir

VINEYARD
Monte Cérésino

SOIL
Clay-limestone on sandstone marls

EXPOSURE
South-East, 350 meters above sea level

VINIFICATION
Rosè wine vinified with short cold maceration and soft pressing with 50% yield. Fermentation at 18°C in stainless steel tanks. Tirage in May of the year following harvest, blending the best base wines. Maturation in the bottle on the yeasts for at least 24 months.

NOTES
Naturally rosè from maceration, scents of wild strawberries and cherries recall the original grape. Good structure and acidity.

PAIRINGS
Goes well with first courses and grilled fish. Excellent with shellfish and fish carpaccio.

TRADITIONAL METHOD – SPARKLING WINES

CUVÉE 59

OLTREPÒ PAVESE METODO CLASSICO DOCG
Brut

GRAPE VARIETY
80% Pinot Noir 20% Chardonnay

VINEYARD
Vigna del Portico and selections from other vineyards

SOIL
Clay-limestone on sandstone marls

EXPOSURE
South-East, 250-300 meters above sea level

VINIFICATION
White wine vinified with soft pressing and 45% yield. Fermentation at 18°C in stainless steel tanks. Tirage in May of the year following harvest, blending the best base and reserve wines. Maturation in the bottle on the yeasts for at least 24 months.

NOTES
Traditional method obtained by using also reserve wines that confer complexity and persistency to every vintage. The agreeable complexity of white peach and floral aromas, combined with a lingering aftertaste, give this wine elegance and personality.

PAIRINGS
Incomparable as an aperitif, and excellent with seafood.

TRADITIONAL METHOD – SPARKLING WINES

MATILDE

OLTREPÒ PAVESE METODO CLASSICO DOCG
Brut

GRAPE VARIETIES
Pinot Noir 80%, Chardonnay 20%

VINEYARD
Vigna del Portico and a selection of other vineyards

SOIL
Clay-limestone soils over marls and sandstones

EXPOSURE
South-East, 250-300 meters above sea level

VINIFICATION
White vinification with gentle pressing, fermentation at 18°C in stainless steel tanks, followed by bottling for the second fermentation in May after the harvest, blending the finest base wines. Maturation on the yeasts for at least 18 months, as required by the DOCG regulations.

TASTING NOTES
A traditional method of wine production using a portion of reserve wines, which adds complexity and persistence to each vintage. Pleasant aromatic complexity with notes of white-fleshed fruit and white flowers, combined with an exceptionally enjoyable palate, resulting in elegance and great drinkability.

FOOD PAIRINGS
An outstanding aperitif, also excellent with seafood and delicately flavoured dishes.

TRAVAGLINO
200 hL
27

RIESLING RENANO

CAMPO DELLA FOJADA RISERVA

OLTREPÒ PAVESE DOC
Riesling Riserva

GRAPE VARIETY
100% Riesling Renano

VINEYARD
Campo della Fojada and a selection of other vineyards

SOIL
Clay-limestone on sandstone marls with pebbles

EXPOSURE
South, 280 meters above sea level

VINIFICATION
White wine vinified with fermentation at 16 – 18°C in stainless steel tanks. Matures for 1 year on the lees in steel tank and two years further in bottle.

NOTES
In the best vintages, Rhein Riesling "Campo della Fojada" is aged for 2 years in the bottle in our historic cellar. Time enhances its mineral notes and aromatic complexity. A long-lived wine, it improves year after year.

PAIRINGS
For connoisseurs, it is an excellent wine to serve with any meal.

RIESLING RENANO

CAMPO DELLA FOJADA

OLTREPÒ PAVESE DOC
Riesling

GRAPE VARIETY
100% Riesling Renano

VINEYARD
Campo della Fojada and a selection of other vineyards

SOIL
Clay-limestone on sandstone marls with pebbles

EXPOSURE
South, 280 meters above sea level

VINIFICATION
White wine vinified with fermentation at 16 – 18°C in stainless steel tanks. Matures for 6 months on the lees in stainless steel tanks. Bottled in April of the year following harvest.

NOTES
Riesling Renano, the best expression of Travaglino's chalky limestone soil on which the grape is cultivated. Rich in structure, fruity scents and minerality.

PAIRINGS
Excellent with appetizers, fish, white meats and medium-mature cheeses.

RIESLING RENANO

RIESLING

OLTREPÒ PAVESE DOC
Riesling

GRAPE VARIETY
100% Riesling Renano

VINEYARD
Selection of the best vineyards of the Estate

SOIL
Clayey-calcareous soil, on marl and sandstone, with the presence of pebbles

EXPOSURE
South, 280 meters above sea level

WINEMAKING
Made in white, with fermentation in stainless steel at a controlled temperature of 16-18°C. Aged for 6 months in stainless steel on the lees. Bottled in March following the harvest.

NOTES
Riesling Renano is made from vines cultivated on the calcareous clays of Calvignano, carefully selected and harvested with rigor. A white wine that represents the maximum territorial expression. Rich in structure, with fruity aromas and minerality.

PAIRINGS
Excellent with appetizers, fish, white meats, and medium-aged cheeses.

PINOT NERO

POGGIO DELLA BUTTINERA

PINOT NERO DELL'OLTREPO PAVESE RISERVA DOC

GRAPE VARIETY
100% Pinot Noir

VINEYARD
Poggio della Buttinera

SOIL
Brown, clay-limestone with sand and iron

EXPOSURE
South-East, 230 meters above sea level

VINIFICATION
Partial destemming-crushing and a 20-25% of whole bunches, temperature controlled fermentation at 22- 24°C with maceration in stainless steel tanks. Ages for one year in tonneaux and french oak barrels, and for a further year in the bottle.

NOTES
The temperature controlled fermentation, aging in wood and then long aging in the bottle enhance the Pinot Noir's characteristic aromas of wild strawberry, cherry and spices.

PAIRINGS
Excellent with fish soups, wild game and medium-mature cheeses.

PINOT NERO

PERNERO

PINOT NERO DELL'OLTREPÒ PAVESE DOC

GRAPE VARIETY
100% Pinot Noir

VINEYARD
Pozion, Mulinino and Cà Nova

SOIL
Brown, clay-limestone on sandstone marls with pebbles

EXPOSURE
South-West, 230 meters above sea level

VINIFICATION
Destemming-crushing and temperature controlled fermentation at 22-24 °C with maceration in stainless steel tanks. 6 months' maturation on the lees. Bottled in March of the year following harvest.

NOTES
A fragrant, agreeable young Pinot Noir. Easy to drink, it expresses the aromatic essence of the grape. Scents of wild strawberry and red berries are enhanced by careful processing of the grapes.

PAIRINGS
Excellent as an aperitif, it goes very well with appetizers, risottos and delicately flavoured dishes. It can be served lightly chilled with fish soups.

PINOT NOIR

PINOT NERO DELL'OLTREPO PAVESE DOC

GRAPE VARIETY
100% Pinot Noir

VINEYARD
Selection of the best vineyards of the Estate

SOIL
Brown, clayey, calcareous, on marl and sandstone with the presence of pebbles.

EXPOSURE
South-West, 230 meters above sea level

WINEMAKING
Destemming and crushing, with temperature-controlled fermentation at 22-24°C and maceration in stainless steel. Aged for 6 months on the lees.
Bottled in March following the harvest.

NOTES
Pinot Noir made from carefully selected and rigorously harvested grapes. Young, fragrant, and pleasant with great drinkability, it enhances the aromatic characteristics of the variety, with notes of wild strawberry and red fruits.

PAIRINGS
Excellent as an aperitif, it pairs well with appetizers, risottos, and dishes with delicate flavours. It can be served slightly chilled with fish soups.

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BARBERA

MARCANTONIO

OLTREPO' PAVESE ROSSO RISERVA DOC

GRAPE VARIETY
Barbera 60% - Croatina 40%

VINEYARD
Campo dei Ciliegi and Fracchie

SOIL
Clay-limestone with pebbles

EXPOSURE
South-East, 240 meters above sea level

VINIFICATION
Destemming-crushing and temperature controlled fermentation with maceration in stainless steel tank.
Maturation in steel tank and in french oak barriques for 12 months followed by at least a further 6 months in bottle.

NOTES
The indigenous Barbera and Croatina grapes that are cultivated on the calcareous soils of Calvignano, express great structure and complexity. The aging on its fine lees in steel tank, the refinement in small wood and then in bottle yield pleasure and enhance the complex aromas of the two grape varieties.

PAIRINGS
Ideal with boiled meats, roasted or stewed meats

BARBERA

CAMPO DEI CILIEGI

OLTREPÒ PAVESE DOC
Barbera

GRAPE VARIETY
100% Barbera

VINEYARD
Campo dei Ciliegi

SOIL
Clay-limestone on sandstone marls with pebbles

EXPOSURE
South-East, 230 meters above sea level

VINIFICATION
Destemming-crushing and temperature controlled fermentation with maceration in stainless steel tank. Aging in stain steel tank on its lees for 12 months with a further 6 months in bottle.

NOTES
The autochthonous Barbera grape expresses great complexity. The spicy notes intensified by aging in the bottle are integrated very well with the typical hints of red fruit. The fresh and rich aroma is a unique characteristic of this wine that combines pleasantness and drinkability. It is excellent in many combinations both with meats and with medium and long-aged cheeses.

PAIRINGS
Ideal with first courses, mixed boiled meats and roasts.

TRADITIONAL WINES

DORATO
Sparkling Moscato

RAMATO
Pinot Grigio

VISITS AND TASTINGS

FIND US EVERY DAY IN THE WINE SHOP AND IN THE WINE GARDEN!

Created in rooms adjacent to the winery that used to be used as a root cellar, our Wine Tasting Room and Wine Garden are perfect places to organized tastings, celebrate small events or why not, enjoing a glass of wine paired with typical products of the area like DOP Varzi's salame and Staffora Valley's cheese.

The Wine shop is open everyday, Saturdays and Sundays included.

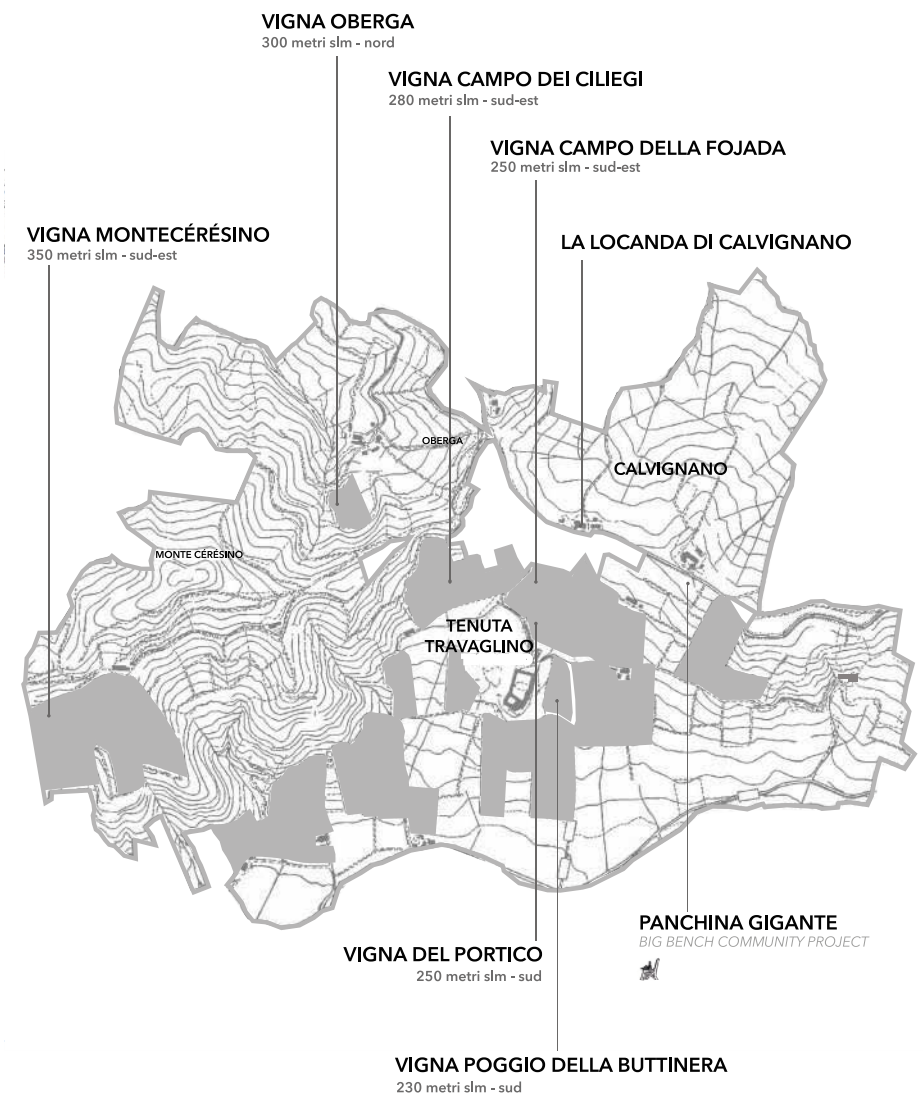
RESERVE YOUR WINE TOUR

Travaglino offers guided tours of the historical cellars and personalized tastings in the Wine Tasting Room every day with a reservation.

Write to us at hospitality@travaglino.it or visit our website www.travaglino.it in the "Book a Visit" section.

TRAVAGLINO

IN CALVIGNANO DAL 1868



HOSPITALITY

WINE EXPERIENCE, CORPORATE AND PRIVATE EVENTS

Surrounded by woods and vineyards, dotted with farmsteads and historic hamlets, Travaglino Estate is an enchanting location for tailor-made events. Business events, team-building activities and cellar dinners find here a unique and memorable dimension.

The ancient monastery, now a patrician villa, is surrounded by a 4 hectares of magnificent centuries-old park, an area of natural beauty with centuries-old oaks, chestnut trees, birch and cypresses. The park is also home to a number of deers, which have become the Estate's mascots.

LA LOCANDA – RESTAURANT AND SUITE

Situated in a position with an all-encompassing view on the road from Calvignano to Casteggio and the surrounding hills, la Locanda was opened in the '50s and redeveloped by Vincenzo Comi.

Completely renovated, it is now a welcoming, charming inn: a restaurant with refined traditional Pavese cuisine, and an elegant hotel with suites and rooms with stunning views.

ITALY

LOMBARDIA

CONTACTS

TRAVAGLINO ESTATE

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27040 CALVIGNANO - PV

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