



PARIDE IARETTI & C.
Winemakers in Gattinara S.r.l.



Gattinara DOCG Riserva

Nebbiolo 100% coming from old vineyards, located in Gattinara, of average age of 40 years. In the mouth it is warm, dry and austere with soft and balanced tannins. With an aging potential of 15 years and more it is classical of Alto Piemonte. The bottle is best kept laid horizontally in a cool and dark environment.



Denomination: Gattinara DOCG



Colour: Garnet red colour with orange reflections



Grape variety: Nebbiolo 100%



Aging: 12 months in Tonneaux
24 months in large oak barrels
12 months in steel tanks



Bouquet: Scents of roses and violets, dried figs, liquorice and spices



Format: 0.75l o Magnum 1.5l



Serve at: 18/20 °C



Pairings: Venison and game, red meat and mature cheeses

Technical notes

Porphyric and volcanic soil. Guyot method and manual harvest in 20kg boxes. Yields per hectare are approximately 60 quintals. Vinification in stainless steel. Maceration on the skins for 30 days with delestage and manual follature. Malolactic fermentation naturally completed in stainless steel.

Paride Iaretti & C. srl - Società Agricola

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