



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



## Coste della Sesia DOC Nebbiolo Velut Luna

Nebbiolo 100%. In the mouth it is soft and velvety. The bottles are best preserved if kept horizontally. Longevity: 10 years.



**Denomination:** Coste della Sesia DOC Nebbiolo



**Colour:** Garned red



**Grape variety:** Nebbiolo 100%



**Aging:** 12 months in french oak barriques



**Bouquet:** Scents of violet, rose, dried fruits and vanilla



**Format:** 0.75l o Magnum 1.5l



**Serve at:** 18/20 °C



**Pairings:** Platter of cold cuts, mature cheeses, red meats

### Technical notes

Manual harvest in 20kg boxes. Vinification in stainless steel. Maceration on the skins for 10 days with delestage and follature. Malolactic fermentation naturally completed in stainless steel.

Paride Iaretti & C. srl - Società Agricola

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