



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



Gattinara DOCG Pietro

Nebbiolo 100% coming from old vineyards always owned by the company, located in Gattinara, of average age of 50 years, whose processing takes place entirely by hand due to the steep nature of the soil and narrow planting system. In the mouth it is dry and austere with soft tannins. Aging potentials of 15 years and more. the bottle is best kept lying in a cool and dark environment.



Denomination: Gattinara DOCG



Colour: Garnet red colour with orange reflections



Grape variety: Nebbiolo 100%



Aging: 36 months in Tonneaux



Bouquet: Scent of roses, violets, dried fruits and spices



Format: 0.75l o Magnum 1.5l



Serve at: 18/20 °C



Pairings: Venison and game, red meat and cheeses

Technical notes

Porphyric and volcanic soil with significant presence of iron. Guyot method and manual harvest in 20kg boxes. Yields per hectare are approximately 60 quintals. Vinification in stainless steel with delestage and manual follature. Malolactic fermentation naturally completed in stainless steel.

Paride Iaretti & C. srl - Società Agricola

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