



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



Gattinara DOCG Vigna Valferana

Ideally suited Cru, Valferana Vineyard gives us this great wine from a rich in iron soil. In the mouth it is elegant, full-bodied and savoury, with minerality and ferrous nuances. A wine with great aging potential, the bottle is best kept laid down 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 barrels of Slavonian oak



Bouquet: Scent of roses and violets with balsamic nuances



Format: 0.75l o Magnum 1.5l



Serve at: 18/20 °C



Pairings: Venison and game, red meat and mature cheeses

Technical notes

A very peculiar volcanic soil, which accompanies the porphyry with an important presence of iron crystals, and give our cru a particular minerality. 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

Via Luigi Faglia 107/109, 13045 Gattinara VC - ITALY - VAT 02599120025 - t. +39 0163 826899 - info@parideiaretti.it

www.parideiaretti.it