

Buongiorno a tutti,

if you love Nebbiolo the way I do, you cannot miss out on **Gattinara**.

We are in the hills of Novara and Vercelli, way in the northeastern portion of Piemonte. Elevations range from 200-500mt and soils are of glacial, marine and volcanic origin (quite the explosive mix I'd say).

During the last ice age, the entire area was covered in glaciers. When the glaciers retreated, they left a series of moraines. These soils tend to be acidic and are composed of different proportions of sand, clay and gravel. Often, a layer of red, iron-rich clay is also present.

The sub-soils are largely volcanic, containing igneous porphyry rocks and granite. The district is divided into two halves by the Sesia river which flows from the Alps southward into the Po river.

There are seven prominent appellations within this district, all of which focus on Nebbiolo. Gattinara, Bramaterra and Lessona are on the West Bank of the Sesia river while Theme, Boca, Sizzano and Fara are on the east bank.

Proximity to the Alps creates significant vintage variation. Growing the late ripening nebbiolo this far north and at such elevation is challenging and difficult to achieve ripeness. Vineyards were traditionally trained by using different types of pergola systems although today the great majority of vineyards are trained to Guyot.

The wines produced in these hills had the best reputation in all of Piemonte until the end of the 19th century, when they were eclipsed by the Nebbiolo based appellations to the south (aka Barolo/Barbaresco). Following the industrial boom during the 1950s-1960s and the declining demand for the wines of Northern Piemonte, vineyards were abandoned.

Paride Iaretti (<https://www.parideiaretti.it/en/awards-and-honors/>) is part of a group of inspired producers thanks to whom the area has been experiencing a 21st century renaissance.

Gattinara represents the best and longest lived expression of Nebbiolo from northern Piemonte. In fact, for a very long time, Gattinara was considered the most prestigious wine of Piemonte. The appellation suffered a long period of decline, but today, the best

examples deserve the fine reputation they enjoyed in the past. Gattinara is a land of ancient viticultural traditions. It was planted to the vine long before the Romans arrived and the wines have been exported since the 14th century.

In the 16th century, Cardinal Mercurino Arborio, a native of Gattinara, introduced the wines of his hometown to the Imperial Court of Charles V, Holy Roman Emperor. As a result, the wines acquired a fame that lasted till the 19th century.

The history of Gattinara and its wonderful Nebbiolos is long and fascinating.

Today I wanted to introduce the majestic wines of Paride Iaretti, one of the great vine growers and producers that carry on the craft of making wines in these challenging territories.

From the winery: "Our company finds roots in Gattinara, on the edge of the village overlooking the River Sesia. The 4.5 hectares of vineyards that identify it develop on the hills that slope towards the town. Monte Rosa is the backdrop to this splendid terroir, which enchants those who come here, driven by the curiosity to understand and know Upper Piedmont. Our plots almost exclusively welcome a single vine, the noblest, Nebbiolo. Care of the vineyards and vinification are entrusted to the care of the founding partner, Paride, assisted by Mattia, our valued collaborator, while in the cellar Fabrizio, another of our members, will welcome you. The company was founded at the beginning of the new millennium, thanks to Paride."

Below are the 3 Gattinaras produced by the **Paride Iaretti winery** (besides a lighter style, elegant Nebbiolo from the Colline Novaresi). Both the Bibenda Magazine, AIS (Italian Sommelier Association) and Doctor Wine have given Paride's wines some terrific reviews (see below)

Purchase any one case and receive one extra bottle of the same wine for \$1 (ONE TIME OFFER BASED ON AVAILABILITY)

2019 Paride Iaretti Gattinara 'Pietro' - 20cs

\$252 6pk

2018 Paride Iaretti Gattinara Riserva - 10cs

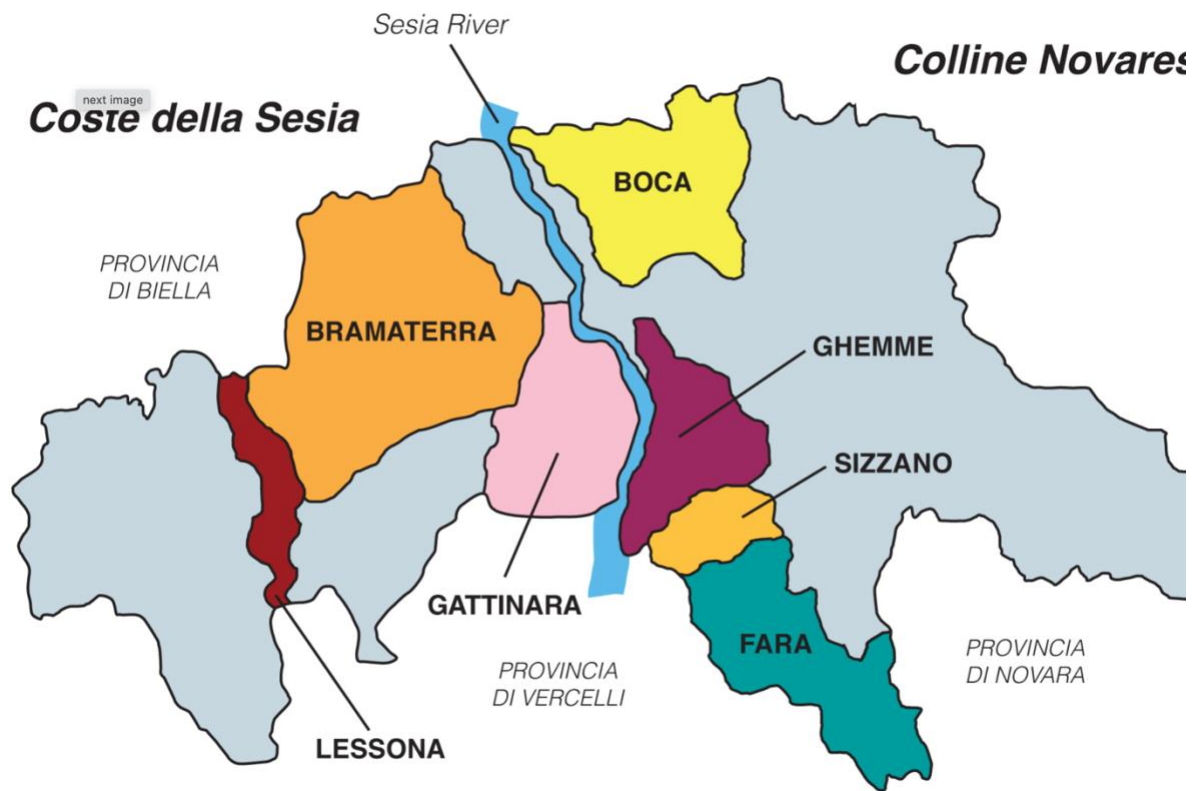
\$336 6pk

2019 Paride Iaretti Gattinara 'Vigna Valferana' - 10cs

\$360 6pk

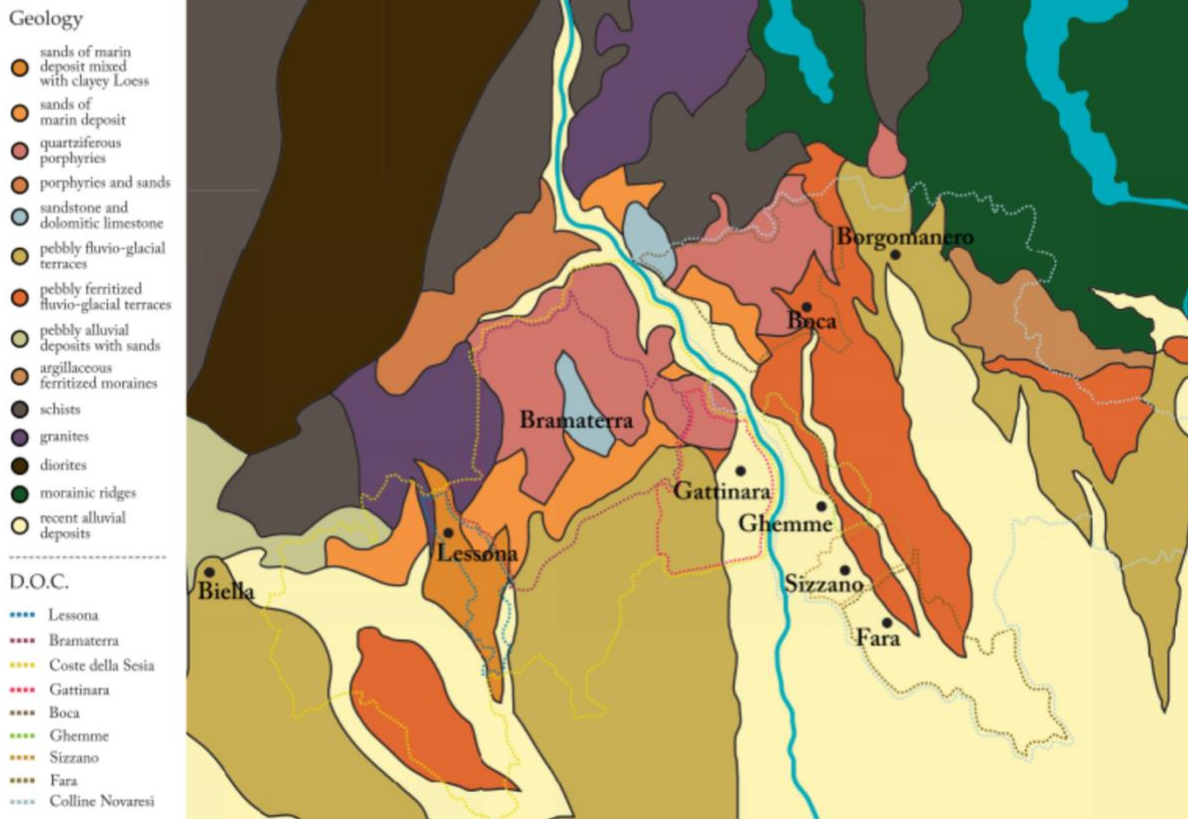
Don't miss out on these stunning wines

Ciro Pirone



Alto Piemonte

Geological map and D.O.C. (Controlled Designations of Origin)



The above map shows the very intricate geology of Alto Piemonte appellations



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.
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.
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 follatura. Malolactic fermentation naturally completed in stainless steel.



2024 – Gattinara DOCG Pietro 2019 – 5 Grappoli
2023 – Gattinara DOCG Pietro 2018 – 5 Grappoli
2022 – Gattinara DOCG Pietro 2017 – 5 Grappoli
2021 – Gattinara DOCG Pietro 2016 – 5 Grappoli
2020 – Gattinara DOCG Pietro 2015 – 5 Grappoli
2018 – Gattinara DOCG Pietro 2013 – 5 Grappoli
2017 – Gattinara DOCG Pietro 2012 – 5 Grappoli

5 Grappoli aka 5 bunches is the highest score by BIBENDA (the guide of Italy's Best Wines and Restaurants)



2025 – Gattinara DOCG Riserva 2019 – 4 Viti e menzione “Gemma
2025 – Gattinara DOCG Vigna Valferana 2020 – 4 Viti
2024 – Gattinara DOCG Vigna Valferana 2019 – 4 Viti
2023 – Gattinara DOCG Vigna Valferana 2018 – 4 Viti
2022 – Gattinara DOCG Vigna Valferana 2017 – 4 Viti
2021 – Gattinara DOCG Vigna Valferana 2016 – 4 Viti

4 Viti aka 4 vines, is the highest score given to Italian Wines by the Italian Sommelier Association



GUIDA ESSENZIALE AI VINI D'ITALIA

2025 – Gattinara DOCG Pietro 2019 – 95/100

2024 – Gattinara DOCG Vigna Valferana 2019 – 96/100

Both 2019 Pietro Gattinara and 2019 Vigna Valferana are available

VALFERANA VINEYARD

This vineyard of about half a hectare represents the flagship of our company. From here comes the Nebbiolo we use to make our Gattinara DOCG Vigna Valferana, a cru we are proud of. The favorable exposure and the soil rich in iron crystals, give a unique minerality to this wine.

GUARDIA VINEYARD

One of the vineyards that contribute to the production of our award-winning Gattinara DOCG Pietro. Located in the eastern part of the hill is composed of old vines on rough terrain. It is one of the oldest vineyards in Gattinara.



BOGIANETTA VINEYARD

Together with Vigna Villetto and Vigna Marzola, this splendid sunny valley, from which you can also admire Gattinara tower, provides the grapes for our Gattinara DOCG Riserva. Five years of aging to awaken the senses with unique scents. The soil is volcanic, but with less mineral presence.

VILLETTO VINEYARD

Located in the heart of the hills of Gattinara. It provides grapes to the production of our Gattinara DOCG Riserva. Volcanic soil, porphyry. It is mirrored in the Bogianetta Vineyard, located right in front of it. They almost touch each other, only the sky to divide them.

The vineyards

"Our vineyards cover an area of about 4.5 hectares. The fragmented plots, are located on the hills overlooking Gattinara. Valferana, Bogianetta, Palfer, Borella. Their names are reminders of particularly sunny, well exposed slopes and valleys which provide high quality grapes. From the Valferana Vineyard, in particular, we obtain the Nebbiolo grapes to make our Gattinara DOCG Vigna Valferana cru. It is a particularly suitable vineyard, with a very peculiar volcanic soil, rich in porphyry and with an important presence of iron crystals, that give our cru a particular minerality.

Some of our vineyards are still cultivated manually because the impervious nature of the soil and the narrow planting system do not allow the passage of mechanical machines. Dry and green pruning, selection of bunches in late spring, require time, patience, dedication. The manual activities in the vineyard through the course of the seasons, help us obtain the best quality grapes to make the best possible wines."



Compared to the other appellations of northern Piemonte, the Gattinara hills boast the best natural conditions in terms of exposure, altitude and soil mix. This makes it easier to ripen the grapes and explains its past reputation. Historically, the best vineyard parcels were well-known by growers and today several producers craft single-vineyard bottling to celebrate these terroirs. Among the most prestigious are : Molsino and Valferana first and foremost, followed by Osso San Grato, San Francesco, Castello. The

area under vines remains small (about 250ac/100ha).

