



# PARIDE IARETTI

## GATTINARA - DOCG - "Pietro" 2011

**Denomination:** Gattinara DOCG

**Varietal:** 100% Nebbiolo

**Altitude of Vineyard:** 300+m above sea level

**Origin:** Gattinara, in the province of Vercelli

**Exposure:** South-Southwest

**Terroir:** Porphyry and volcanic soils with abundant presence of iron

**Yield per Hectare:** 5 ton max per Ha

**Harvest Period/Method:** 1st week in October/by hand into 20kg boxes

**Alcohol Content:** 13.50% Vol.

**Vinification:** This wine originates from the best Nebbiolo grapes produced on the Guardia vineyard. After the harvest the grapes go through fermentation in temperature-controlled steel vats for 20 days and undergo pumping over and délestage to maximize the extraction of all the structural components of the wine from the skins giving it longevity and structure.

**Aging:** Aged for 24 months minimum in 500 liter French Oak Casks from which the wine acquires its fragrances and that elegance then further refining in the bottle.

**Bottle Aging:** Additional refining in the bottle for up to 2 years.

**Tasting and Pairing:** Garnet red with orange highlights in color. Bouquet of roses and violets, dried fruits and spices. On the palate, dry and austere, with soft tannins. Anticipated aging 15 years and more.

**Food accompaniment:** Pairs well with venison, red meats and cheeses.

**Suggested serving temperature:** 18°C (64 - 65°F)



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