



PARIDE IARETTI

GATTINARA - DOCG - "Riserva" 2007

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 36 months minimum in 500 liter French Oak Casks from which the wine acquires its fragrances and that elegance which is expressed in the glass.

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

Tasting and Pairing: Garnet red with orange and gold reflections. Intense bouquet of violets and roses. On the palate, warm, dry and austere.

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

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



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