

**Appellation**

DOCG

Region

Piedmont

Country

Italy

Wine type

Red

Blend

Nebbiolo

Vintage

2015

Alcohol %

13.5

Bottle size (ml)

750

Vineyard

Bogianetta, Villetto and vigna marzola vineyards

Harvest

Partially Hand-harvested

Paride Iaretti**Gattinara Riserva**

Gattinara Riserva by Paride Iaretti reveals a more evolved and complex profile, enhanced by extended aging. Aromas of dried fruit, tobacco, leather, and delicate balsamic nuances emerge on the nose. The palate is rich and enveloping, with well-integrated tannins and a deep, lingering finish that highlights its aging potential.

Flavor profile

This wine is full-bodied with bright acidity. On the palate, it is warm, dry, and austere, featuring soft, balanced tannins. It has an aging potential of 15 years or more and is characteristic of Alto Piemonte. The aroma reveals developed tertiary notes from aging, such as tobacco. The finish is very long lasting.

Food pairing

Pairs with red meats, game, and mature cheeses. Serve at 66°F in a large glass.

Tasting notes

This wine is garnished red with orange and gold reflections in color exhibiting a medium body that is soft, warm, and round. It is dry with a fresh acidity and exhibits a rich bouquet of violets and rose as well as red fruits, such as cherry, black currants, cranberries, and menthol notes with hints of rosemary and licorice. It is completed by nice velvety tannins and a mineral long finish.

Winemaking

Vinification in stainless steel. Maceration on the skins for 30 days with delestage and manual follature. Malolactic fermentation naturally completed in stainless steel.

Aging potential

15-20 years