



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

On the nose, developed tertiary aromas due to aging such as tobacco. On the palate, bright acidity balanced with high alcohol and tannins.

Food pairing

Pairs with red meats, game, and mature cheeses.

Tasting notes

In the mouth it is warm, dry and austere with soft and balanced tannins. With an aging potential of 15 years or more, it is classical of Alto Piemonte.

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

Appellation

DOCG

Region

Piedmont

Country

Italy

Wine type

Red

Blend

Nebbiolo

Alcohol %

13.5

Bottle size (ml)

750

Vineyard

Bogianetta, Villetto and vigna marzola vineyards

Harvest

Partially Hand-harvested