



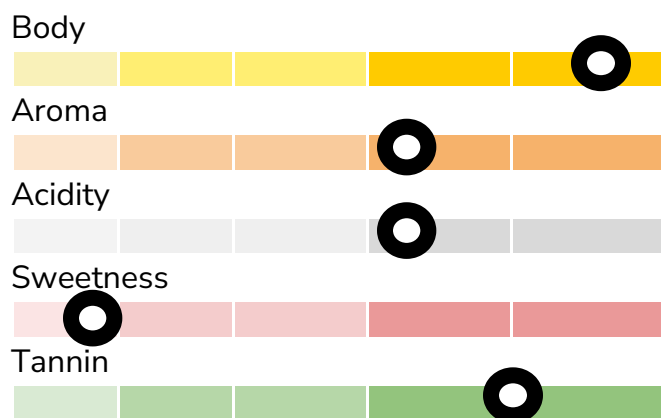
## Paride Laretti Gattinara DOCG Riserva

### Gattinara, Piedmont, Italy

Paride Laretti is located on the outer edge of Gattinara DOCG. They have 4.5 hectares of vineyards overlooking the Sesia river and with Monte Rosa as a backdrop. The vineyards are divided into 4 different plots all located on sunny slopes overlooking Gattinara. Harvesting is done by hand early October then wines are fermented in large steel tanks before being aged.

### Tasting Notes

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 & Enjoyment

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

### Technical Data

Production area:	Gattinara
Appellation:	Gattinara DOCG
Varietals:	100% Nebbiolo
Vinification:	Vinification in stainless steel. Maceration on the skins for 30 days with delestage and manual follature. Malolactic fermentation is completed in stainless steel.
Vineyard:	Bogianetta, Villetto and vigna marzola vineyards
Harvest:	Partially hand harvested
Farming:	Practicing organic
Aging:	12 Months in Tonneaux, 24 months in large oak barrels
Cellaring capacity:	15-20 years