

# CESARE

## GATTINARA DOCG

### Vineyard Location

Valferana (Gattinara)

### Vine Variety

Nebbiolo 100%

### Cultivation system

Guyot cultivation method, grassing, limited organic fertilization.

### Production Parameters

Maximum yield 4.000 Kg/ha

Low density of buds

Limited yield per vine

Pruning

Late harvest

Harvest selection

Intense and prolonged maceration

Fermentation in wood vats at controlled temperature

Refining in tonneau of second or third passage

Very low sulfidation

Bottling without filtration

Wine produced only in the best vintages

### Analytical Parameters

Natural min. alcohol content 14% vol.

### Organoleptic Characteristic

Red garnet colour, it starts with a floral scents of dry violets to open up to notes of plum jam and cherry liqueur. Elegant taste with well cast and abundant tannins, balanced and pleasant, large warm and ripe fruity sensations, fresh and tasty wake final.

### Aging Period

10 years and longer

### Serving Temperature

18°

### Suggestions

Red meats, well-ripened cheeses and cured meats, but it can impress in daring combinations with dishes of grilled fish.

