

# BAROLO DOCG ROCCHE DELL'ANNUNZIATA



## RATTI

*The Rocche dell'Annunziata vineyard is historically known as one of the most important of the Barolo zone. In his Barolo Chart, Renato Ratti had already underscored this by entering it in the 1st Category class. Situated at about 300 meters above sea level and with a South-East exposure, it extends over roughly 1 hectare. Rich with typical blue marl interspersed between veins of sand, the earth confers an extraordinary elegance and depth, united with fine and persistent scents of roses and licorice. A prestigious subzone engenders a Barolo that holds within suggestions of a radiant future. Warm, persistent, rich: in a word, sumptuous.*

**Denomination:** BAROLO D.O.C.G.

**Variety:** 100% Nebbiolo

**First vintage:** 1971

**Vinification:** Grapes handpicked in the month of October, de-stemmed and pressed. The alcoholic fermentation takes place in temperature controlled stainless steel containers. Contact with the skins lasts approximately three to four weeks and includes the fermentation and successive post-fermentation maceration with the traditional submerged cap system. The malolactic fermentation takes place in steel containers.

**Aging:** Approx. two years of refinement in oak barrels of 25 hl and successive refinement in bottle for approx. one year.

**Label:** The label bears the coat of arms of the local noble family, with a black hawk against a gilt backdrop. The Latin inscription "Probasti me et cognisti me" means "You tried me, you knew me."

**Bottle:** The Albeisa – from the name of the city of Alba – it is the iconic bottle created by Renato Ratti in 1973, desired as a way of identifying the uniqueness of a territory and its wines.

**Notes and pairing:** A garnet red. Delicate and persistent fragrance with trace scents of licorice, rose and violet. Full flavored, warm, with extremely elegant tannins offering long persistence. A great wine for important dishes, red meats roasted on a spit or grilled, game, dishes of gourmet white and red meats and ripe cheeses.



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