

# BAROLO DOCG SERRADENARI



## RATTI

*2019 brings a new challenge: producing a Barolo in the highest part of La Morra, at almost 500 meters above sea level in a marvelous natural amphitheater with a view of the Piedmontese Alps. The MGA is called Serradenari, and our Cascina Sorello estate covers an area of approx. 4.5 Hectares with South/South-West exposure and vines varying in age between 20 and 40 years, on the typical land formation of La Morra. The optimal exposure to the sun and the greater altitude allow, in light of the climactic changes underway, for later grape harvesting compared to the vines of Annunziata. The wine has a greater “edge” than our other Barolos, while nonetheless maintaining the characteristics and typical traits of La Morra. Available from 2023*

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

**Variety:** 100% Nebbiolo

**First vintage:** 2019, on sale starting from 2023

**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:** Refining for approx. two years, partly in barriques and partly in oak barrels of 25 hl, followed by bottle refinement of approx. one year.

**Label:** The historical 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 cognuisti 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:** Garnet red color. Fragrance with notes of plums, violet and tobacco. Full flavored with good tannin levels and acidity. 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.



**Società Agricola Ratti s.s. di Pietro Ratti**

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