

MASSIMO
RATTALINO

TRENTAQUATTRO³⁴



BAROLO DOCG

VINEYARD is 40 years old and situated in Novello, at an altitude of 350 metres above sea level

SOIL clay and calcareous soil with streaks of sand

EXPOSURE south-west and south-east

TRAINING SYSTEM classic guyot

PRODUCTION 80 q.li/ha

VINIFICATION in stainless steel vats with the submerged cap system and maceration on the skins for 13 to 17 days. The fermentation temperature is controlled from 28 to 30 °C. The malolactic fermentation occurs at the end of fermentation and the drawing off

AGEING 24 months in large Slavonian oak barrels, 12 months in stainless steel vats and 6 months in the bottle

TASTING NOTES it is a powerful, elegant and austere wine with an intense garnet colour. When young, it gives off elegant aromas of roses, violets and rhubarb which, with age, evolve into notes of spice, black pepper and truffle. On the mouth, it is strong yet balanced with a very long finish