

MASSIMO
R A T T A L I N O

TRENTASETTE³⁷



BAROLO DOCG

VINEYARD is 40 years old, located in Monforte d'Alba, at an altitude of 340 metres above sea level

SOIL rich in clay and limestone sediments

EXPOSURE south, south-west

TRAINING SYSTEM classic guyot

PRODUCTION 80 q.li/ha

VINIFICATION maceration on the skins in stainless steel tanks. The must is in contact with the skins for 20 days, time at which the alcoholic fermentation takes place. After 3/5 months in steel tanks and after the malolactic fermentation, the wine is decanted several times

AGEING 48 months in Slavonian oak barrels of 25 hl and at least 16 months in the bottle

TASTING NOTES brilliant ruby red color with light orange notes. On the nose, it is rich, complex, with floral notes enhanced by fresh woody notes. The taste is rich, sweet, thick, tannic, rough and powerful
