

MASSIMO  
RATTALINO

## QUARANTATRE<sup>43</sup>



### BARBARESCO DOCG MERUZZANO

**VINEYARD** 16 years old, located in San Rocco Seno d'Elvio (Alba), at 320m above sea level

**SOIL** clay-limestone

**EXPOSURE** south west

**TRAINING SYSTEM** classic guyot

**PRODUCTION** 70 q.li/ha

**VINIFICATION** in stainless steel vats with the submerged cap method and maceration on the skins for around sixteen days. The fermentation temperature is initially kept at 28 °C, then reduced to 25 °C

**AGEING** 30 months in 30hl Oak Barrels, then 6 months in the bottle

**TASTING NOTES** it has a garnet- ruby colour; it possesses a complex and spicy nose with notes of white chocolate and hints of red berries. Its complexity persists in the mouth, with round and pleasant flavours, a warm finish and an aftertaste of rhubarb