

MASSIMO
R A T T A L I N O

QUARANTACINQUE⁴⁵



BARBARESCO DOCG RISERVA

VINEYARD is located in Barbaresco, has been planted in 1970 on a 5 ha area, at 240 metres above sea level

SOIL clay and calcareous soil

EXPOSURE south

TRAINING SYSTEM classic guyot

PRODUCTION 80 q.li/ha

VINIFICATION in stainless steel roto-fermentors, with a fermentation that lasts 6 days at a controlled temperature of 29 °C; the racking off is performed by transferring the wine to small 20 hl barrels where the malolactic fermentation takes place

AGEING for 36 months in 20 hl Slavonian oak barrels, followed by 12 months in tonneaux and 6 months in the bottle

TASTING NOTES it has a garnet colour with ruby hues; it is very silky and elegant. On the nose, it reveals scents of dried flowers and unripe blackcurrants, with hints of mint, bark, coriander and ginger. In the mouth, it reveals firm but soft tannins combined with a warm, long finish