

MASSIMO
R A T T A L I N O

NOVANTUNO⁹¹



BAROLO DOCG DEL COMUNE DI SERRALUNGA D'ALBA

VINEYARD medium and high hills (350-420 metres), located in Serralunga d'Alba

SOIL implanted on miocene origin soils, rich in limestone and gray marl, interspersed with fine sand

EXPOSURE south-west

TRAINING SYSTEM classic guyot

PRODUCTION 80 q.li/ha

VINIFICATION After the harvest in the second decade of October, according to the tradition, the fermentation is carried out at controlled temperature (30-31 °C) in stainless steel vats with floating hat. Maximum duration of 15 days with frequent pumping over to optimize the extraction of polyphenolic substances. The malolactic fermentation occurs at the end of the fermentation and after drawing off

AGEING 3 years, 24 months in large Slavonian oak of 30 hl and 12 months in stainless steel tanks. Then the wine is bottled for further refinement, which varies according to the characteristics of the vintage. Never less than 12 months

TASTING NOTES The color is ruby red with garnet reflections. The nose is clean and intense, with hints of vanilla, spices, dried roses and undergrowth. The taste is dry, soft, full, velvety, harmonious and long-lasting. It can also pleasantly accompany the conversation at the end of the meal