

RENATO RATTI

LA MORRA, ITALY



Located halfway up the hill overlooking the valley of Barolo, along the steep slopes of orderly vineyards, lies the Abbey of the Annunziata, a priceless jewel of the 15th Century. Just as the friars of centuries past produced wines from the grapes grown below their abbey, wines of incomparable quality are produced there today. In 1965 Renato Ratti bought his first vineyard, located right below the Abbey of the Annunziata, a small plot in the historical zone of Marcanasco.

The respectful yet innovative winemaking philosophy of Renato Ratti lives on today, thanks to the passion and commitment of his son Pietro Ratti and nephew Massimo Martinelli. They produce a wide range of wines, utilizing both time-honored and innovative techniques in the vineyard and in the cellar, guaranteeing a final product that is a spiritedly delightful encounter with taste and quality.

“First and foremost: lavish great care on the vines to obtain the best grapes possible. Then, respect those grapes in the cellar so as to achieve the best wine possible. Balance, elegance, refinement, complexity: these are the characteristics that I wish for my wines, from beginning to end. This is the philosophy passed on to me by my father and to which I abide every day, at every vineyard, for every vintage, on every wine.” - Pietro Ratti, 2004

DOLCETTO D'ALBA COLOMBÈ DOC

A limestone ridge, 1900 feet high and blessed by the sun, cradles the Colombè vineyard. The resulting wine is a Dolcetto both fruity and intense with a pleasant rusticity typical of the wines of Mango.

Characteristics of the vineyard: Location: Colombè vineyard at Mango. Exposure: south. Altitude: 1900 feet above sea level. Average age of the productive vines: 30 years. Cultivation method: Classic “Guyot”. Density per hectare: approx. 5,000 vines. Average yield: approx. 1,2 Kg/vine. Soil: Elveziano Harvest period: From the 24th to the 28th of September

Grapes: Dolcetto

Vinification: Destemmed and crushed, Thermo-controlled fermentation at 28°C (82° F). Average time of maceration: 6 days. Malolactic fermentation in November, in steel vats. Refinement: several months inside of stainless steel tanks. Bottling: Spring. Number of bottles produced: 75.000 bottles 750 ml Longevity of wine: From 4 to 5 years. Analytical data: Alcohol content: 13%. Total acidity: 5.9 g/l. Total extract: 27 g/l

Organoleptic qualities: Color: ruby red with an abundance of violet reflections. Intense bouquet with trace scents of cherry and ripe plum. Balanced, fresh, rightly tannic, fragrant and lush, leaving a pleasantly bitter aftertaste.

Recommended Accompaniments: A wine for all tables, particularly suited for Italian style appetizers, first courses and fresh cheeses.

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