

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 Marcenasco.

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

I CEDRI DI VILLA PATTONO MONFERRATO BIANCO DOC

This is the first white wine for the Renato Ratti vineyard. The name comes from the age-old Lebanese Cedars present on the grounds of Villa Pattono facing the vineyards. The aim was to produce a fresh and dry white, to be savored two or three years after harvest.

Variety: Sauvignon Blanc

Characteristics of the vineyard: Location: vineyards situated at Villa Pattono outside Costigliole d’Asti (in the Monferrato zone). Exposure: west. Altitude: 650 feet. Average age of productive vines: 5 years. Cultivation system: classic Guyot. Density per hectare: approx. 7,000 vines. Average yield: approx. 1 Kg/l vine. Soil: clayey with streaks of sand. Harvest season: September 22th. Vinification and refinement: Soft press. Thermo-controlled fermentation at a temperature of 59 - 64°F for approx 12 days in stainless steel vats. Resting for several months in stainless steel vat tanks. Bottling: March. Number of bottles produced: 7,300 bottles of 750 ml.

Organoleptic qualities: Color: muted straw yellow with greenish reflections.
Intense and delicate bouquet. Full flavored and balanced.

Recommended accompaniment: A wine well suited for starters, first courses and white meats.

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