

# 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*



## VILLA PATTONO MONFERRATO ROSSO DOC

Villa Pattono is the name of the old country villa belonging to Ratti family ancestors from Costigliole d'Asti. Villa Pattono is the name of the old country villa belonging to our family ancestors from Costigliole d'Asti. Already back at the beginning of the last Century, our great grandmother produced a "house wine," resulting from an "assemblage" of the grapes coming from the various vineyards surrounding the villa. It was our wish, therefore to carry on this old family tradition of uniting the personality of Barbera, (the zone's most typical variety), with the fruit of other vines such as Cabernet for its body and Merlot for its elegance. The percentages of the "assemblage" may vary depending on the year, but a predominance of Barbera is always maintained.

**Grapes:** Barbera, Cabernet Sauvignon, Merlot

**Vinification:** Destemmed and crushed. Thermo-controlled fermentation at a temperature of 30°C (85° F). Average time of maceration: 7-8 days. Malolactic fermentation in November, in barriques. Refinement: one year in French oak barriques. Bottling: July. Number of bottles produced: 15,000 bottled of 750ml. Longevity of wine: 15 to 20 years.

**Analytical data:** Alcoholic content: 13.5%. Total acidity: 6 g/l. Total extract: 27.4 g/l

**Organoleptic qualities:** Intense, sparkling red. Bouquet of ripe plum with an undercurrent of spices (pepper) and licorice. Flavorful and full-bodied, pleasing and elegant with good persistence.

**Recommended accompaniment:** A wine suited for important first courses and red meats.

**UPC 750ML 8 11882 00314 6**

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