

# BARBERA D'ASTI DOP VILLA PATTONO



## RATTI

*Villa Pattono is the name of the old country villa belonging to our ancestors hailing from Costigliole d'Asti, who already at the onset of the 19 Hundreds enjoyed producing their "house wine," fruit of the Barbera grapes growing in the vineyards surrounding the villa. And so it was decided to continue this old family tradition by producing an elegant and important wine that was a fine expression of its territory of origin, the Monferrato district, a wine well-suited to a fairly long bottle aging.*

*Today the villa is an elegant Relais, with 13 rooms and suites, Spa and restaurant.*

**Denomination:** BARBERA D' ASTI DOP

**Variety:** 100% Barbera

**First Vintage:** 1982

**Vinification:** Grapes handpicked in the month of September, de-stemmed and pressed. The alcoholic fermentation takes place in temperature controlled stainless steel containers. Contact with the skins lasts approximately two weeks and the malolactic fermentation takes place in steel containers.

**Label:** The historical "soldier" label was created by Renato Ratti to recall the heroism of the Piedmontese regiments in the XVIII Century.

**Bottle:** The Albeisa – from the name of the city of Alba – it is the iconic bottle created by Renato Ratti in 1973, desired as a way of identifying the uniqueness of a territory and its wines.

**Notes and pairing:** Very intense and bright red. A fragrance of ripe plum against a spiced background (pepper) and of licorice. Full-flavored, structured, pleasing and elegant, good persistence. A wine for important first courses and red meats.



Società Agricola Ratti s.s. di Pietro Ratti

Frazione Annunziata, 7 - 12064 La Morra (CN) Italia - Tel +39.0173.50185 - Fax +39.0173.509373 - info@ratti.com - www.ratti.com