



RENATO RATTI

LANGHE NEBBIOLO DOC OCHETTI

LANGHE NEBBIOLO DOC OCHETTI

Variety: Nebbiolo

1st vintage: 1969

Harvesting period

End of September and beginning of October

Vinification

Destemmed and crushed

Thermo-controlled fermentation at a temperature of 30°C (85°F)

Average time of maceration: 7-10 days

Ageing: around one year

Longevity media of wine

6 to 10 years

Tasting notes

Color: slightly faded ruby red

Fine, delicate and persistent bouquet with characteristic trace scents of strawberry and raspberry.

Pleasantly bitterish, velvety, at once elegant and full.

Notes on wine and food pairing

Class and spontaneous vivacity are the distinguishing characteristics of this wine. The typical sandy soil gives lots of finesse and a very delicate aromas. Red meats, grilled or on the spit, game, grande cuisine white and red meats with white or brown sauces.

