



RENATO RATTI

## BAROLO DOCG CONCA

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**Variety:** Nebbiolo

**1st vintage:** 1970

### Production area

Conca (La Morra)

### Harvesting period

End of September 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

Malolactic Fermentation in November in oak barrelst

Aging: two years in French oak barriques and barrels of 25hl

### Longevity media of wine

over 25 years

### Tasting notes

Color: garnet red. A delicate and persistent bouquet with traces of licorice, mint and Lebanese cedar pine. Mineral, full flavored, warm and agreeable tannic.

### Notes on wine and food pairing

The small Conca vineyard (6900 mq) is the hollow of the Abbey of Annunziata (our Lady of the Annunciation). It's one of the oldest sub zones of the entire Barolo District, an area already appreciated by the Benedictine Monks starting from the XII century. It's blue marl soil and the particular microclimate give a good power and long life. Growing here is the purple red "Anemone Coronaria" flower, a one-of-a-kind rarity in the entire Langhe region. A great wine for important dishes, red meats on the spit or grilled, game, "grande cuisine" white and red meat dishes and aged cheeses.

