



RENATO RATTI

BAROLO DOCG MARCENASCO

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Variety: Nebbiolo

1st vintage: 1965

Harvesting period

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 barrels

Aging: two years in oak barrels of 25hl and 50 hl

Longevity media of wine

over 20 years

Tasting notes

Color: garnet red.

A bouquet with traces of licorice and tobacco.

Full flavored, full-bodied and elegant.

Notes on wine and food pairing

Noble and generous, glory of old Piedmont, a wine suitable for long aging, Barolo is the absolute master of the table. It conquers the palate with the conviction of strength, harmony and fullness and holds its sway at length.

Barolo Marcenasco has ancient origins. There are historical documents from the "Rigestum Comunis Albae" that bear witness to the cultivation of the Nebbiolo wine in the "Marcenascum" area already back in the 12th Century. Barolo Marcenasco is smooth, balanced, elegant and faithfully, best to drink between 6 to 12 years after the vintage.

Red meats on the spit or grilled, game, "grande cuisine" white and red meat dishes and aged cheeses.

