



RENATO RATTI

VILLA PATTONO DOC

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Variety: blend of Barbera, Cabernet, Merlot

1st vintage: 1982

Harvest period

End of September half of October

Vinification

Destemmed and crushed

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

Average time of maceration: 7 days

Malolactic fermentation in November in stainless steel tanks

Aging one year in French oak used barriques.

Longevity media of wine

15 to 20 years

Tasting notes

Intense, ruby red.

Bouquet of ripe plum with an undercurrent of spices (pepper) and licorice.

Flavorful and full-bodied, pleasing and elegant with good persistence.

Notes on wine and pairing

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 Cristina Vittoria Pattono produced a "house wine," resulting from a blend of the grapes coming from the various vineyards surrounding the villa.

It was our wish, therefore to carry on this old family tradition by making an important and elegant red, suitable for a good aging. A wine suited for important first courses and red meats.

