



RATTI

VILLA PATTONO 2018 BARBERA D'ASTI SUPERIORE D.O.C.G.

Villa Pattono is the name of the ancient country villa of the original ancestors of Ratti, Sitia family from Costigliole d'Asti. Already from the beginning of the century, the great-grandmother Cristina Vittoria Pattono produced a "house" wine, thanks to the Barbera of the vineyards surrounding the villa. This is how we wanted to continue this ancient family tradition by producing an important and elegant wine, expression of the territory of origin, Monferrato, and also suitable for a good aging in the bottle.



Grape variety: Barbera 100%

1st vintage: 1982

Production area: from the Villa Pattono estate in Costigliole d'Asti

Vineyard characteristics

Altitude: 250 meters (820 ft)

Exposure: South-East and South-West

Training system: classic "Guyot"

Vines density: 5.000 vines per hectare

Soil composition: clay with sand veins

Harvesting period: End of September 2018

Vinification

Destemming and crushing

Alcoholic fermentation of about 12 days at a controlled temperature of about 27 ° C (80.6 fr°) in stainless steel tanks. Malolactic fermentation in November, in stainless steel tanks.

One year aging in used French oak barriques.

Bottling: February 2020

Number of bottles produced: about 6,000 bottles of 750 ml

Analytical data

Alcohol: 14,5%, Total acidity: 6,43 g/l, Total extract: 28,9 g/l

Longevity: over 10 years

Tasting notes:

Intense, bright red color. Scent of ripe plum on a spice (pepper) and licorice base. Full, structured, pleasant and elegant taste with good persistence.

Food pairings: Wine for important first courses and red meats.