

LANGHE DOLCETTO DOC COLOMBÈ



RATTI

Dolcetto represents a fixed presence on the tables of the Langhe. A fresh red, with a right balance of tannins, fragrant and pleasantly bitter.

It comes from vineyards in the Langhe district, of which a good part from Dogliani, cultivated at 500 meters above sea level, an area with a strong Dolcetto producing tradition.

Denomination: LANGHE DOLCETTO DOC

Variety: 100% Dolcetto

First Vintage: 1969

Vinification: Grapes handpicked in the month of September, de-stemmed and pressed. The alcoholic fermentation takes place in temperature controlled stainless steel containers. Contact with the skins lasts approximately one week and the malolactic fermentation takes place in steel containers.

Label: The historical "soldier" label was created by Renato Ratti to recall the heroism of the Piedmontese regiments in the XVIII Century.

Bottle: The Albeisa – from the name of the city of Alba – it is the iconic bottle created by Renato Ratti in 1973, desired as a way of identifying the uniqueness of a territory and its wines.

Notes and pairing: Ruby red color with prominent violet reflections. Intense fragrance with scents of cherry and ripe plum. Balanced, fresh, properly tannic, fragrant and vinous with a pleasantly bitter aftertaste. An everyday wine owing to its moderate alcohol content and superb freshness. A classical wine for the table, from start to finish, but particularly suited to Italian style antipastos, first courses and fresh cheeses.



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