



RATTI

CONCA 2017

BAROLO D.O.C.G.

The small single-vineyard Conca is located right below the winery, in the hallow of the Abbey of Annunziata. The name Conca in Italian means dell, because of its shape like a shell. It's part of the ancient Marcenasco zone already appreciated by the Benedictine Monks since XII century. It was the first vineyard purchased by Renato Ratti in 1965. The Barolo Conca is the most full-bodied wine produced by Ratti, with a great mix of power and elegance.

GRAPE VARIETY: Nebbiolo 100%

1st VINTAGE: 1970

PRODUCTION AREA: Cru Conca (La Morra)

VINEYARD CHARACTERISTICS

Average age of productive vines: 25 years

Exposure: South-East

Altitude: 780 ft

System of cultivation: classic "Guyot"

Density per hectare: approx. 5,000 vines

Average yield: 40 Hl/Ha

Soil composition: Tortonian (bluish marl)

HARVESTING PERIOD: First week of October

VINIFICATION

Destemmed and crushed

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

Average time of maceration: 15 days

Malolactic Fermentation in November in wood

Refinement: first year in French oak, barriques and second year in 25 hectoliter Slavonian oak casks

BOTTLING: February 2020

NUMBER OF BOTTLES PRODUCED

4.000 bottles of 750 ml, 120 Magnum 1,5L

ANALYTICAL DATA

Alcohol content: 14.5% vol., Total acidity: 5.67 g/l, Dry extract: 27.9 g/l

LONGEVITY: over 25 years

BOTTLE: Albeisa

LABEL: The label pays homage to the history of Marcenasco/Annunziata, bearing the coat of arms of a local noble family: a black falcon against a gold backdrop with the Latin inscription "Probasti me et cognisti me" ("You tried me, you knew me").

VINTAGE NOTES FROM RATTI VINTAGE CHART

2017 - GREAT YEAR - Wine of great structure and remarkable elegance.

Broad-ranging and deep fragrance. Full savor, with elegant and persistent tannic weave. Great longevity.

FOOD PAIRINGS: A great wine for important dishes, red meats on the spit or grilled, game, "grande cuisine" white and red meat dishes and aged cheeses.

