



RATTI

LANGHE ROSSO D.O.C.

A new addition from Cantina Ratti is the Langhe Rosso DOC. From the selection of the Ochetti Langhe Nebbiolo DOC and other wines, we decided to produce a fresh, fragrant wine with pleasantly firm tannins.

Grape variety: Nebbiolo around 70%, Barbera around 15%, Dolcetto around 15%

1st vintage: 2024

Production area: vineyard located in Langhe area

Harvesting period: September

Vinification

Destemmed and crushed

Thermo-controlled fermentation at 26°C (80°F)

Average time of maceration: one week

Aging: few months inside of stainless-steel tanks

Bottling: around April, year after the harvest

Analytical data V24: Alcohol 13 % vol., Total acidity 5,87 g/l, Dry extract 26,90 g/l

Longevity: From 3 to 4 years

Bottle: Albeisa light bottle, 410gr. The Albeisa is 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.

Label: Historical label “the soldier” was conceived by Renato Ratti to remember the deeds of the Piemontese regiments in the defense of the Langhe . in the XVIII Century.

Sustainability: Certified Sustainable by Equalitas, Green Experience program, Vegan friendly

Tasting notes

Color: ruby red. Intense bouquet with trace scents of cherry. Balanced, fresh, rightly tannic, fragrant and lush.

Food pairings: A classic table wine that pairs beautifully with traditional Italian appetizers, first courses, and fresh cheeses.

