

"34" Barolo DOCG

AREA: The vineyard is forty years old and situated in Bric Bergera in Novello, at an altitude of 350 metres above sea level.

MANUFACTURER: Massimo Rattalino

VINTAGE: /

GRAPE VARIETY: Nebbiolo

ALCOHOL: from 13.5% to 14.5% by Vol., depending on the vintage.

DRY EXTRACT: /

SUGGESTED FOOD: Traditional Langhe dishes, meats and stews.

DETAILS: The soil is clay and calcareous facing South-West and South-East.

The vinification is in stainless steel vats with the emergent cap system and maceration on the skins for between thirteen to seventeen days. Fermentation temperature is controlled from 28 to 30°C. Malo-lactic fermentation occurs at the end of fermentation and drawing off.

The ageing is for three years, for two of which the wine is kept in large Slavonian oak barrels, six months in stainless steel vats and six months in bottle.

"34" has an intense garnet colour. It is a powerful, elegant and austere wine. The nose, when young, provides fragrant perfume of roses, violets and rhubarb which, with age, evolves into notes of spice, black pepper and truffle. The palate is forceful, balanced and possesses a very long finish.