

Everything comes from Nebbiolo

MASSIMO
R A T T A L I N O

Barbaresco





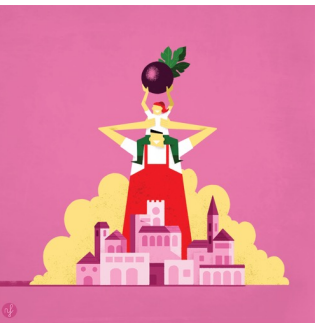
**GUARANTEED AND
TRANSPARENT
SUSTAINABILITY**
Practicing Organic.



**WINEYARD
BIODIVERSITY**
Encourage
settlement of insect
pollinators through
the grassing of the
vineyard during all
the vegetative
phases.



**TERRITORY
PROTECTION**
Safeguard and
maintenance historic
vineyards and
territory.



**SOCIAL
COMMITMENT**
Development
projects in favor of
the community with
the goal of doing
business in a shared
and inclusive way.



**TRADITION,
RESEARCH AND
SUSTAINABILITY**
Be aware of the
impact generated by
own business in order
to implement
sustainable actions
aimed at preserving
the territory and its
history, for the future
generations.



**REDUCE – REUSE –
RECYCLE**
Giving impulse to the
circular economy by
adhering to projects
aimed at reducing
the waste produced
and choosing
packaging and
packing material that
respects the
environment.

Massimo Rattalino Italy, Piemonte





Massimo Rattalino Winery

Massimo Rattalino winery is located on one of the most prestigious hills of the **Barbaresco** area.

The choice to dedicate almost the entire production to this noble and versatile grape was a precise choice to better enhance the main Piedmontese grape varietal. A clear choice: to enhance this noble and austere grape varietal that has so much to tell, and that only through great care, can express itself with elegance and longevity.

Careful management of the vineyards is essential to bring high quality grapes to the cellar. The classic Guyot vine training system is utilized, and the harvest is manual. The care of the vineyard is precise, marked only by the variability of nature that makes every harvest unique.



WINES:

Yields are controlled and harvest is manual to guarantee the quality of the grapes. This is the philosophy of Massimo Rattalino excellent wines can only be obtained from an excellent raw material.

Work in the cellar gives continuity to what happens in the vineyard. Fermentation takes place mainly in steel, while aging in large Slavonian oak barrels is our choice to enhance the elegance of our wines. Only for the more structured Barbaresco and Barolo the large barrel is accompanied by a passage in tonneau which, thanks to a slow oxygenation, gives soft and pleasant tannins.





Barbaresco

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

CURRÀ

OTTANTADUE82





MASSIMO RATTALINO BARBARESCO “QUARANTADUE” DOCG

VINEYARD is twenty-five years old, and it is located in the prestigious Barbaresco territory, at 240 meter above sea level. Vinification in stainless steel vats with the submerged cap method and maceration on the skins for about thirteen days. the fermentation temperature is kept at around 28 °C. The malolactic fermentation occurs at the end of alcoholic fermentation and after the drawing off.

The the aging is for two years in 20 hl oak barrels followed by six months in the bottle.

A complex wine, dry and ethereal wine with an intense garnet color. The nose has fragrant notes of roses and violets together with sweet spices and a touch of cocoa. In the mouth, it is harmonious and soft yet gifted with firm and noble tannins and a good long finish.



MASSIMO RATTALINO BARBARESCO CURRÀ "OTTANTADUE" DOCG

VINEYARD is twenty-five years old, and it is located in the prestigious Barbaresco territory, at 240 meter above sea level. Vinification in stainless steel vats with the submerged cap method and maceration on the skins for about thirteen days. the fermentation temperature is kept at around 28 °C. The malolactic fermentation occurs at the end of alcoholic fermentation and after the drawing off.

The the aging is for over 24 months in 20 hl oak barrels followed by six months in the bottle.

A complex wine with great harmony; obtained from Nebbiolo grapes grown in the limited production area called Curra. The color is bright, ruby red with orange reflections. Enveloping nose with floral notes of rose and violet, mint, spices and licorice. Dry and elegant taste, ample and persistent.



MASSIMO RATTALINO BAROLO MONVIGLIERO “NOVANTADUE” DOCG

The vineyard is 30 years old, located in the town of Monforte d'Alba, at an altitude of 360m above sea level. The soil is a mix of limestone and clay, fully exposed to the south.

The vinification is conducted in stainless steel tanks, with the emerged cap system and maceration of approximately 20 days. The fermentation temperature is controlled and maintained at around 28 ° C. After the malolactic fermentation, the wine is put in wood tanks for the aging.

The wine age from 32 to 36 months, depending on the vintage, then a minimum of 6 months in bottle.

This Barolo has a very structured and dry and powerful profile, which shows an intense ruby red color with brick red shades. On the nose clear ripe red fruit notes and black pepper, with hints of wild berries. In the mouth it is warm and persistent with tannins that are vibrant and balanced.

Product Information:

Winery	Wine	Vintage	Case
Massimo Rattalino	Barbaresco “Quarantadue” DOCG	2018	750/6
Massimo Rattalino	Barbaresco “Quarantadue” DOCG	2016	750/6
Massimo Rattalino	Barbaresco “Quarantadue” DOCG	2015	750/6
Massimo Rattalino	Barbaresco “82” - Currà DOCG	2014	750/6

LIMITED EDITION

Barbaresco “Quarantadue” DOCG	2018	1.5 lt
Barolo Docg “92 Monvigliero”	2015	3.0 lt

