



# BAROLO DOCG RAVERA 2016



The 2016 vintage was excellent for the production of this vineyard. The non-excessive drought during the summer allowed the grapes to ripen very well both technologically and phenolically, without imbalances and with a power that does not counteract the finesse of this wine. A vintage that will be remembered as one of the best.

**Municipality:** Novello, subzone Ravera

**Surface area:** 0.6 ha

**Exposure:** South-east

**Grape variety:** 100% Nebbiolo

**Alcohol:** 14,5%

**Year of planting:** 1960/1980/2003

**Planting density:** 4500 vines/ha

**Type of grape harvest:** Manual

**Soil conformation:** Clay-limestone marls originating deep, loamy-textured, sometimes evolved soil with medium presence of active limestone, medium-high vigor.

**Vinification:** Crushing and destemming of the grapes, fermentation with maceration for 35 days

**Yeasts:** selected

**Ageing:** 18 months in unroasted oak barrels from the Allier region of France. Resting for at least six months in bottle.

**Barrel capacity:** 35 hl - 25 hl

**Average number of passages:** 3

**Production:** 3600 bottles

**Format:** 0,75 L - 1,5L



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**Colour:** clear, fairly intense ruby red with orange reflections.

**Bouquet:** intense and fragrant, broad and fine. The fruitiness of blackcurrant and raspberry jam prevails over the spice that joins in delicately with balsamic and oaky hints. Ethereality is very present as well as hints of earth, cut grass and dried flowers.

**Taste:** dry, warm. The entry is very soft but immediately evolves into freshness and tannin that envelop a finer fruitiness than on the nose. The tannin is very present and silky, sometimes sandy. The balsamic note prevails giving dynamism to the complex where flavours of liquorice, vanilla and oak combine. The wine as a whole is savoury, robust but with a very present tannin that lacks a little balance, but the intensity is great and the persistence in the mouth is long.

**Food pairings:** Ideal with braised red meats, game and mature cheeses. Serve at 18°C.

