



# BAROLO DOCG RAVERA 2017



The 2017 season, like the previous one, was excellent for the production of this vineyard. The drought was even greater but not excessive enough to spoil the ripening of the product. The latter will also be counted among 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:** 30 months in large barrel

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

**Average number of passages:** 3

**Production:** 4738 bottles

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



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

**Bouquet:** intense and very broad, with remarkable finesse. The fragrance is combined with the delicacy with which the aromas arise: first the balsamic, then the fruity, last but not least the spicy. Mint is combined with raspberry and pomegranate jam, but everything is surrounded by a very present spice, namely liquorice, vanilla and oak, combined with hints of cloves and violets.

**Taste:** dry, warm, soft. The sensations in the mouth seem to copy those perceived on the nose where balsamic, fruity, spicy combine in a well-balanced but intense manner. The well-pronounced acidity together with silky, enveloping and well-blended tannins create a strong, fine structure contrasted by a body that is present but not intensely so. The sapidity is good, as is the intensity, balance and persistence. Overall an excellent wine with a long life ahead of it

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

