



BAROLO DOCG RAVERA 2018

2018 tended to be similar to the classic vintages that characterized the Langa climate up to 20 years ago. With no excesses either in terms of heat or rain, the weather allowed for good phenolic and technological ripening. The Ravera vineyard as always was the last to be harvested but in this case we went beyond mid-October to allow the best possible ripeness. The 2018 Barolo Ravera therefore turns out austere.



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: 21 months in unroasted oak barrels from the Allier region of France. It rests for at least six months in bottle.

Barrel capacity: 35 hl - 25 hl

Average number of passages: 5

Production: 1500 bottles

Format: 0,75L



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Colour: Clear fairly intense ruby red with orange hues.

Bouquet: Intense fine complex. The fruitiness of raspberry jam surrounded by spice of vanilla, oak, licorice stands out. The typical balsamic note is very present.

Taste: Dry warm and mellow, decidedly fruity and fragrant with robust body and well evident as well as structure. Balanced by an important velvety tannin Spices such as vanilla, clove, cinnamon are felt. of good acidity and flavor balance in the mouth is not lacking as is long persistence and intensity.

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

