



BAROLO DOCG RAVERA 2019



The 2019 vintage was marked by weather extremes: on the one hand the long summer periods of extreme heat with heat strokes, and on the other hand the extraordinary rainfall episodes that helped to keep water available for the vines even during the drought period. Noteworthy is the episode that most turned the tables for the vintage namely the almost 100mm of rain that fell on 7/15/2019. In a vineyard like Ravera's where it is difficult to encounter water stress already under normal conditions this resulted in a lengthening of the vegetative phase. Despite this, the result is a well-balanced product that is well endowed with the characteristics and markers by which the grapes from this vineyard are distinguished from others.



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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: 24 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: 4800 bottles

Format: 0,75L



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Colour: Clear deep ruby red with orange hues.

Bouquet: Very intense, broad and fine. The entry in the nose is of an interweaving of raspberry jam along with the mentholated and balsamic typical of MGA Ravera. Ethereal sensations also stand out, dictated mainly by the heatstroke suffered in the summer. Spice is also very present and cinnamon, cut grass, violet, nutmeg and pomegranate are perceived.

Taste: Dry, very warm, quite soft and fragrant, hints are fruit jam but also vanilla and oak. Quite fresh mouthfeel, while the velvety and fine tannin, present but not intrusive, gives structure and longevity. Savoriness is quite present and results in a very full-bodied wine, very intense, persistent and fine. Jammy flavors linger for a long time.

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

