



Barolo Ravera 2019

Designation: Barolo D.O.C.G.

Grape Variety: Nebbiolo 100%

The grapes come from the famous MGA "Ravera" vineyard located in the municipality of Novello. Limestone- and clay-rich soil with Marls of Saint Agatha present. Ravera in Novello is a fabulous hillside vineyard with a western/south-western exposure. Altitude around 400 m asl; the average age of the vines is 34 years and there is a density of around 4500 plants per hectare over a total area of around 2.1 hectares. The oldest part was planted in 1935.

Winemaking: Grapes harvested by hand on 14 October 2019. After gentle pressing, the juice fermented for around four to five weeks in a steel tank, in contact with the skins. This period included pre- and post-ferment maceration, involving the traditional submerged-cap method. Slow malolactic fermentation in barrels, finishing in late spring. The wine then spent over a year on the lees without racking.

Ageing: Around 32 months in large oak barrels.

Description: Intense garnet-red colour. The nose, while stark to begin with, reveals complex floral notes that emerge after a few minutes in the glass. Striking notes include red fruit, chalk and white pepper. It is fine on the palate, with hints of ripe red berries. The taught, compact tannins make this a very classic wine. The acidity is vibrant and vertical. Very elegant and refined. We recommend decanting a few hours before serving.

Food pairings: Game, red meat, and mature cheese.

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