



2013 RAVERA BAROLO DOCG

THE STORY

Ravera is the name of the cru where the vineyard is located. This vineyard encircles the cellar, it is essentially the hillside vineyard surrounding the farm — the great, classic cru of Novello.

2013 VINTAGE NOTES

The start of the spring was slow and characterized by low temperatures. Both April and May featured plenty of rainfall, with conditions prime for risks of fungi infections. In June and July, the weather turned favorably dry and sunny, producing very good and even flowering, followed by a generous fruit set. Despite the good weather in August and September, there was delay from the springtime that lasted to the harvest. All in all, the hot and dry days accompanied by the very cool nights created the perfect conditions for a very good phenolic ripening, especially on the Nebbiolo grape.

VINEYARDS

Varietal Composition:	100% Nebbiolo da Barolo, Lampia and Michet (sub-varieties of Nebbiolo)
Sources:	100% estate vineyards located on the top of the hill; Novello village; Ravera area
Area:	5 hectares (12.35 acres)
Exposure:	South and southeast
Altitude:	380 meters (1,246 feet) above sea level
Soil Composition:	Limestone and clay, with presence of sand
Vine Age:	50-70 years old
Vine Density:	4,000 vines/hectare (1,619 vines/acre)
Cultivation:	Vertical trellising, Guyot pruning, 100% organic (not yet certified)

VINIFICATION

Fermentation: 100% in stainless steel, temperature-controlled, with automatic pump overs, post-fermentation maceration for 30 days with submerged cap; skin contact for 40-45 days with fermentation and afterwards, with post-fermentation maceration submerged cap; 100% with indigenous yeast

Aging:	2 years barrel-aging in large, used Slavonian oak, followed by 1 year in bottle
Cases Produced:	2,160 (6/750ml)
Cases Imported:	650
Alcohol:	14.5%

TASTING NOTES

The color is dark garnet red. The nose is elegant and complex with hints of small berries followed by rose petals, several balsamic notes, aromatic herbs and black tea leaves. On the palate it is full-bodied. The deep, velvety tannins are perfectly melted and the fresh acidity produces a very long and balanced aftertaste. The mouthfeel is like a symphony where all the instruments play in tune.