



AZIENDA AGRICOLA
C O G N O®

Elvio Cagno



Ravera 2010
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.

2010 Vintage Notes:

Winter was very snowy, followed by heavy rains in February and March. Hot and dry weather from April to June continued during a hot summer, but not excessively so, particularly at the end of August, when many storms kept the temperature below average. After the rains in early September, the harvest took place in warm, dry weather.

Vineyards:

Varietal: 100% Nebbiolo da Barolo, Lampia and Michet (sub-varieties of Nebbiolo)

Source: 100% estate vineyard at the top of the Ravera hill

Area: Our propriety of Nebbiolo da Barolo in the Ravera cru is approximately 5 hectares (12.35 acres); from this vineyard we produce Barolo Ravera, Barolo Cascina Nuova, Barolo Bricco Pernice and Barolo Vigna Elena Riserva

Exposure: South and southeast, excellent exposure

Altitude: 380 meters (1,246 feet) above sea level

Soil composition: limestone and clay, with presence of sand

Vine age: 50 - 70 years

Vine density: 4,000 vines per hectare

Cultivation: Vertical trellising, Guyot pruning, 100% organic (not yet certified)

Harvest: October 7 - 10

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

Malolactic fermentation: 100% in steel fermenters

Aging: Two years barrel aging in large, used Slavonian oak, followed by one year in bottle

Bottled without filtration

Alcohol: 14.5%

Aging potential: 30 years or more

Tasting Notes:

Brilliant garnet-red in color with orange highlights. Firm, elegant and potent on the nose, it has scents of Eurasian wild rose (*Rosa canina*), mint and tobacco, scents which meld in the course of time into spice, coffee, liquorice, truffle, leather and minerals. A full-bodied, rounded bouquet of great structure and balance, redolent of plum jam and withered brambles. The persistent chocolaty finish is harmonious and enticing. Over the years, it gradually refines its characteristics to achieve classic elegance and composure. Goes well with braised meats, stewed game, roasts and mature cheeses such as pecorino and Parmigiano Reggiano. Serving temperature: 19°C (66.2°F).

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