



2017 BAROLO RAVERA 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.

2017 VINTAGE NOTES

The 2017 Barolo Ravera leaves us really satisfied, offering a nose loaded with crunchy fruit, violet, licorice, tobacco and spicy aromas; it is fresh, energetic and elegant, a sign that the hot vintage has been interpreted in the right way. It is a full bodied wine, with a vibrant texture and an intriguing and appealing complexity. The 2017 vintage will give its best in the coming months, showing a remarkable ability to improve over time.



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 southwest
Altitude:	380 meters (1,246 feet) above sea level
Soil Composition:	Limestone and clay, with presence of sand
Vine Age:	Planted 1961 and 1970
Vine Density:	4,000 vines/hectare (1,619 vines/acre)
Cultivation:	Vertical trellising, Guyot pruning, 100% organic (not yet certified)
Harvest Dates:	October

VINIFICATION

Fermentation:	100% in stainless steel, temperature-controlled, with automatic pump overs, post-fermentation maceration for 30 days with submerged cap; 100% indigenous yeast		
Aging:	24 months in large (25-30hl) Slavonian oak barrels, followed by 6 months in bottle		
Cases Produced:	2,833 (6/750ml)	Cases Imported:	800 (6/750ml)
Alcohol:	14.5%	pH:	3.5
RS:	.86 g/L	TA:	5.74 g/L

VINTAGE REPORT

2017 is to be considered a very good vintage. Despite being characterized by hot and dry summer months, water reserves in the soil and September rain saved the vines from being stressed by water shortage. These factors, together with the excellent exposure of our plots and the scrupulous practices adopted in the vineyard during the growing season, allowed the grapes to fully ripen, avoiding to anticipate the harvest date too much. The 2017 wines are incredibly pleasant to drink: they are rich in crunchy red fruit, with an energetic mouthfeel, dominated by freshness and elegant tannins.

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