



# 2018 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.

## 2018 VINTAGE NOTES

Contrary of the 2017 vintage, the 2018 was particularly rainy, especially during the first part of the growing season. The summer months were characterized by temperatures on average and the days before the harvest showed an excellent temperature range between day and night. These climatic conditions allowed us to produce elegant wines, with charming aromas and balanced taste, due to the soft touch of the tannic structure.



## VINEYARDS

<b>Varietal Composition:</b>	100% Nebbiolo da Barolo, Lampia and Michet (sub-varieties of Nebbiolo)
<b>Sources:</b>	100% estate vineyards located on the top of the hill; Novello village; Ravera area
<b>Area:</b>	5 hectares (12.35 acres)
<b>Exposure:</b>	South and southwest
<b>Altitude:</b>	380 meters (1,246 feet) above sea level
<b>Soil Composition:</b>	Limestone and clay, with presence of sand
<b>Vine Age:</b>	Planted 1961 and 1970
<b>Vine Density:</b>	4,000 vines/hectare (1,619 vines/acre)
<b>Cultivation:</b>	Vertical trellising, Guyot pruning, 100% organic (not yet certified)
<b>Harvest Dates:</b>	October

## VINIFICATION

<b>Fermentation:</b>	100% in stainless steel, temperature-controlled, with automatic pump overs, post-fermentation maceration for 30 days with submerged cap; 100% indigenous yeast		
<b>Aging:</b>	24 months in large (25-30hl) Slavonian oak barrels, followed by 6 months in bottle		
<b>Alcohol:</b>	14.5%		
<b>RS:</b>	.52 g/L	<b>TA:</b>	5.90 g/L

## TASTING NOTES

From Nebbiolo vines which reach 60 years of age, this Barolo Ravera captures the essence of the Ravera MGA of which it bears the name. The color is a bright garnet, which immediately refers to the grape variety. The nose, sweet and intense, is characterized by tasty notes of blackberry, ripe strawberry and cherry surrounded by floral, spicy, especially white pepper, and officinal herbs scents. The attack in the mouth is savory, a typical characteristic which is due to the vineyard of origin. Fresh and tasty on the palate, it is charming and satisfying thanks to silky tannins and depth of flavor, giving pleasant spicy hints which gradually leave room for a long fruity finish.