



BAROLO DOCG RAVERA 2014



The 2014 vintage was certainly the most difficult of all at Ravera. The rather wet and rainy summer caused the need for several even drastic interventions to bring the grapes to maturity in this vineyard, which is vigorous and very productive even in drought years. The result at a time unimaginable was a product that exalts the freshness and balsamic characteristics that this vineyard knows how to give to Nebbiolo grapes.

Municipality: Novello, subzone Ravera

Surface area: 0.6 ha

Exposure: South-east

Grape variety: 100% Nebbiolo

Alcohol: 13,5%

Year of planting: 1960/1980/2003

Planting density: 4500 vines/ha

Type of grape harvest: Manual

Soil conformation: Clay-limestone marls originating deep, loamy-textured, sometimes evolved soil with medium presence of active limestone, medium-high vigor.

Vinification: Crushing and destemming of the grapes, fermentation with maceration for 15 days

Yeasts: selected

Ageing: Aged 18 months in large barrel, bottle at least one year

Barrel capacity: 35 hl - 25 hl

Average number of passages: 2

Production: 4400 bottles

Format: 0,75 L - 1,5L



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Colour: clear, intense ruby red with orange reflections.

Bouquet: very intense and broad. The entry on the nose is a blend of raspberry jam together with the mentholated and balsamic typical of MGA Ravera. Exalted especially in this cooler than normal vintage. The spice is also very present and one perceives cinnamon, cut grass, violets, nutmeg and pomegranate.

Taste: dry, very warm, soft and fragrant. The hints in the mouth are vibrant and alive, of fruit jam but also vanilla, oak and earth. The balsamic lifts and balances these sensations. The acidity also contributes to the overall freshness, while the velvety and fine tannin, present but not intrusive, gives structure and longevity. The savouriness is present and the wine is quite full-bodied, very intense, persistent and fine. A young wine with a long career ahead of it.

Food pairings: Ideal with braised red meats, game and mature cheeses. Serve at 18°C.

