



# BAROLO DOCG RAVERA 2015



The 2015 vintage for MGA Ravera will be one to remember. Completely the opposite of the previous season, it had a very hot summer, sometimes with torrid situations for several days, but the good water supply of the soil nevertheless allowed a balanced production that expresses itself by combining the power of the vintage with the freshness and balsamicity typical of Ravera.

**Municipality:** Novello, subzone Ravera

**Surface area:** 0.6 ha

**Exposure:** South-east

**Grape variety:** 100% Nebbiolo

**Alcohol:** 14,5%

**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 35 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:** 3

**Production:** 3000 bottles

**Format:** 0,75 L - 1,5L



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**Colour:** clear, fairly intense ruby red with orange reflections.

**Bouquet:** intense, broad, quite fine. The fruitiness of raspberry jam stands out, surrounded by a spicy flavour of vanilla, oak, liquorice. Not evident but present is the typical balsamic note. The nose is rather ematic and fleshy, with hints of dried flowers.

**Taste:** dry, very warm and mellow. Decidedly fruity and fragrant with a robust and well evident body, balanced by an important but very fine velvety tannin. Spices such as vanilla, clove, cinnamon are perceptible. With good acidity and sapidity, the balance in the mouth is not lacking as is the persistence and intensity. It expresses itself decidedly better in the mouth than in the nose where it achieves a finesse that is difficult to achieve.

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

