



BAROLO DOCG RAVERA 2020



The 2020 vintage was in the normal range without prolonged temperature extremes or long rainy/dry phases. This resulted in good ripening of the nebbiolo grapes even in the vineyard at Ravera. The wine is austere and balanced.

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: 18 months in unroasted oak barrels from the Allier region of France. It rests for at least six months in bottle.

Barrel capacity: 35 hl - 25 hl

Average number of passages:

Production: 3000 bottles

Format: 0,75L



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Colour: Clear, deep ruby red with orange hues.

Bouquet: Very intense and broad, fine. The entry on the nose is of an interweaving of raspberry jam along with the mentholated and balsamic typical of MGA Ravera. The raspberry stands out especially well blended with the violet. The spice is also very present and cinnamon, cut grass, nutmeg and pomegranate are perceived.

Taste: dry very warm soft and fragrant, the hints in the mouth are vibrant and vivid of crisp fresh fruit and jammy. The balsamic joins and gives depth and elevation to these sensations. The acidity also makes the overall freshness felt vibrant while the velvety fine tannin gives structure and longevity. Sapidity is present and results in a full-bodied, very intense, persistent and fine wine.

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

