



Barolo Ravera 2020

Designation: Barolo D.O.C.G.

Grape variety: Nebbiolo 100%

The grapes come from the famous MGA “Ravera” vineyard located in the municipality of Novello. Soil with laminated Marls of Saint Agatha. Ravera in Novello is a fabulous hillside vineyard with a western/south-western exposure, at an altitude around 400 m asl. The average age of the vines is 54 years and there is a density of around 4,500 plants per hectare, over a total area of around 2.4 hectares. The oldest part was planted in 1935.

Winemaking: grapes harvested by hand on October 8-9, 2020. After gentle pressing, the juice ferments for around 2-3 weeks in a steel tank, in contact with the skins. This period includes pre- and post-fermentation maceration, involving the traditional submerged-cap method. Slow malolactic fermentation in barrels, where the wine spends over 2 years on the lees without racking.

Ageing: around 30 months in large oak barrels.

Description: intense garnet-red color. The nose, while stark to begin with, reveals complex floral notes that emerge after a few minutes in the glass. Striking notes of red fruit, orange and white pepper. It is fine on the palate, with hints of ripe red berries. Soft, crunchy and persistent tannins. The acidity is vibrant and vertical. Very elegant and refined. We recommend decanting a few hours before serving.

