



Barolo Ravera 2010



Designation: Barolo DOCG

Grapes: 100% Nebbiolo

Winemaking: From the single vineyard Ravera in Novello with 4.900 plants per hectare and between 5 and 60 years old. Ravera in Novello is a fabulous hill facing south-west, with a calcareous-clay ground. Total surface of 2.7 hectares. The production is of 20 hectoliters per hectare. 35 days in stainless steel vats, 5 of which are in cold pre-fermentation maceration, alcoholic fermentation, and then a long post-fermentation maceration at a temperature between 30/32 °C (86-89.6°F). Daily air pumping-over using the old system called "submerged cap." Slow malolactic fermentation in large casks almost until the end of the spring. The wine then stays more than a year on the lees and the Co2 produced during the malolactic fermentation in a reductive environment without sulfur.

Aging: The wine is aged for 32 months in Slovenian oak casks. Bottled unfiltered on July 2013.

Description: Intense garnet red color. Very classic and traditional with a robust structure and intense tannins. Bouquet still closed right now with slight hints of yeast. It opens slowly in the glass with hints of spice and menthol. In the final the powerful structure and concentration soften the tannins potential.

"The 2010 Barolo Ravera is one of the greatest wines I have ever tasted from Vietti. Stunning. It's as simple as that Freshly cut flowers, mint, spices, crushed rocks and pine jump from the glass in a vivid, crystalline wine endowed with captivating purity, clarity and finesse. The 2010 takes hold of the palate and never lets up, gaining body, breadth and volume over time. A breathtaking, perfumed finish rounds out the finish"

(VinousMedia.com – Antonio Galloni).

Food Pairings: Game, red meats, cheeses

Alcohol: 14,35% Alc. by vol.

Total Acidity: 5,94 g/L.

Total dry extract: 31,00 g/L

