



Barolo Ravera 2012



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 2015.

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 2012 Barolo Ravera is once again a star. Finely cut and chiseled throughout, the 2012 boasts striking precision and nuance. Rose petal, chalk, white pepper, cranberry and pomegranate burst forward in a brilliant, exceptionally polished Barolo built on pure, sculpted elegance. Over the last few years Vietti has done a tremendous job in taming the intense Ravera tannins while preserving all of the focus that makes the wines from this site so alluring. The Ravera has been fabulous on the two occasions I have tasted it so far." (Vinous – Antonio Galloni – March 2016)

Food Pairings: Game, red meats, cheeses

Alcohol: 14,34% Alc. by vol.

Total Acidity: 6,01 g/L.

Total dry extract: 31,30 g/L

