



Barolo Ravera 2016



Grapes: 100% Nebbiolo

Winemaking: The grapes are selected from the single vineyard Ravera in Novello, planted with roughly 4500 units per hectare. The vines have an average age of 27 years with the oldest part planted in 1935. The roughly 3-hectare vineyard has a south-west exposure and a clay-limestone soil. Grapes are gently crushed and fermented for 4 weeks in stainless steel tank with skin contact. This time includes pre- and post- fermentative maceration with the traditional method of submerged cap. Malolactic is done in casks that will continue until late spring. The wine spends over a year on fine lees without racking it.

Aging: The wine is aged for about 30 months in Slovenian oak casks.

Description: Intense garnet red color. Very classic and traditional with a robust structure and intense tannins. Bouquet takes a little time to show itself with slight hints of yeast. It opens slowly in the glass touch of spice and menthol. In the final, the powerful structure and concentration soften the tannins potential.

"Tasted blind. Mid to deep ruby. Fine cherry and oatmeal nose with what looks like the merest suggestion of new oak. Blood orange and rusty nail. Very firm and slightly drying tannins framing elegant fruit. Quite powerful structure, and built for ageing." (WS)

Food Pairings: Game, red meats, cheeses

