



Barolo Ravera 2017

Designation: Barolo D.O.C.G.

Grapes: 100% Nebbiolo

Winemaking: The grapes are selected from the single vineyard Ravera in Novello, planted with roughly 4,500 units per hectare. The vines have an average age of 28 years with the oldest part planted in 1935. The roughly 3-hectare vineyard is a wonderful hill with a south-western exposure and a clay-limestone soil. The grapes are gently crushed and fermented for about 4-5 weeks in stainless steel tanks with skin contact. This time includes the pre- and post- fermentative maceration using the traditional submerged cap method. Slow malolactic fermentation in large casks until late spring. The wine spends over a year on its fine lees without racking.

Aging: 32 months in large oak casks.

Description: Intense garnet red colour. Austere nose in the beginning, with complex floral notes that open in the glass after several minutes. Hints of red fruit, chalk and white pepper. Fine on the palate, with ripe red fruit sensations. Taut, compact tannins make this a very classic wine. Vibrant, vertical acidity. Extremely elegant and refined. Best decanted a few hours before serving.

"The 2017 Barolo Ravera is a powerhouse. My impression is that the 2017 is going to develop into something truly special. It has all the energy that makes this site so distinctive, but with an extra kick of fruit density and a whole range of exotic aromatics that make for a truly drop dead gorgeous wine. Bright red/purplish fruit, rose petal, chalk and white pepper build into a finish laced with searing intensity. This is such an impressive wine".

(A. Galloni, February 2021)

Food pairings: Game, red meats, seasoned cheeses.

