



Barolo “Ravera” DOCG

VINTAGE 2014

A Barolo of great elegance, freshness and drinkability, thanks to the microclimate and the soils of the Additional Geographic Mention (MGA) Ravera, in the municipality of Novello.

GRAPE VARIETY: 100% Nebbiolo

VINEYARD: Additional Geographic Mention “Ravera”, municipality of Novello. Soil of Tortonian origin, made up of laminated Sant'Agata fossil marl. Calcareous, clayey and very deep, 400 m above sea level with south-easterly exposure. Typical espalier vineyards and Guyot pruning, average plant density of 4500 vines per hectare. The age of the vineyards varies from 20 to 35 years.

HARVEST: By hand, into crates, in mid-October, when phenolic ripening is complete.

GRAPE YIELD PER HECTARE: 8000 kg

VINIFICATION: Separate processing of the grapes picked in different parts of the vineyard. Destemming and temperature-controlled alcoholic fermentation in steel tanks with 14 days of maceration, pumping over and - towards the end of fermentation - delestage. Drawing off and spontaneous malo-lactic fermentation in stainless steel tanks.

ABRIGO GIOVANNI

AGEING: 18 months of ageing, 80% in 10 hectolitres barrels and 20% of which in 500 litres French oak tonneaux. Subsequent blending in stainless steel tanks, with bottling in august 2017. Five months' bottle ageing before release for sale in the January 2018.

DESCRIPTION: Gentle ruby red color, scents of plum and red ripe fruits melt with subtle nuances of fresh tobacco.

At the mouth shows freshness and elegance, a nice acidity combine with austere chewy tannins. Great in balance and drinkability.

Pair with very tasty main courses featuring boiled, braised and roast meats, game and mature cheeses. For the most curious tasters interesting is the pairing with dark chocolate.

SERVING TEMPERATURE: 18-20° C

ANALYTICAL DATA

ALCOHOL: 13.60 % alc. by volume

PH: 3.48

TOTAL ACIDITY: 6.12 g/L expressed in tartaric acid

SUGAR FREE DRY EXTRACT: 27.6 g/L

TOTAL SULPHUR DIOXIDE: 63 mg/L

AZIENDA AGRICOLA ABRIGO GIOVANNI

Via Santa Croce, 9 - 12055 Diano d'Alba (CN) - Italy
Tel: +39.0173.69345 • info@abrigo.it • www.abrigo.it