



Barolo “Ravera” DOCG

VINTAGE 2018

A Barolo with remarkable longevity, freshness and body, thanks to the microclimate and the soils of the Additional Geographic Mention (MGA) Ravera, in the municipality of Novello. Persuasive elegance.

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, at the end of September, 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, pumping over and delestage are made in variable manner following the course of fermentation.

50% percent of the total mass pass through long post-fermentative skins contact with submerged cap method.

Drawing off and spontaneous malo-lactic fermentation in stainless steel tanks.

ABRIGO GIOVANNI

AGEING: 38 months, 18 of which in 10 hectolitres oak barrels and tonneaux in minor part. Subsequent blending in stainless steel tanks, and bottling in August 2021.
Six months' bottle ageing before release for sale in April 2022.

DESCRIPTION: Brilliant garnet red colour.

Intense aromas with lively citrus scents accompanied by small red fruits and a light note of lavender. In the mouth it is elegant, agile, has well integrated sweet tannins that give a balanced and persuasive finish.

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° C

ANALYTICAL DATA

ALCOHOL: 14.30 % alc. by volume

PH: 3.60

TOTAL ACIDITY: 5.20 g/L expressed in tartaric acid

SUGAR FREE DRY EXTRACT: 26.8 g/L

TOTAL SULPHUR DIOXIDE: 75 mg/L

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