



## Barolo “Ravera” DOCG

### VINTAGE 2019

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. Captivating classicism.

**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.

**AGEING:** 38 months, 20 of which in big barrels and tonneaux in minor part. Subsequent ageing in concrete tanks, and bottling in August 2022.

Six months' bottle ageing before release for sale in April 2023.

**DESCRIPTION:** Brilliant garnet red colour.

Notes of lavender and flowers with a background of liquorice root characterize the elegant olfactory profile.

In the mouth fresh grapefruit notes accompanied by silky fine-grained tannins give a flowing and rich 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:** 13.7 % alc. by volume

**RESIDUAL SUGARS:** 0.40 g/L

**PH:** 3.51

**TOTAL ACIDITY:** 6.20 g/L expressed in tartaric acid

**VOLATILE ACIDITY:** 0.60 g/L expressed in acetic acid

**SUGAR FREE DRY EXTRACT:** 25.9 g/L

**TOTAL SULPHUR DIOXIDE:** 91 mg/L