



Ravera 2011 Barolo DOCG

The Story:

Ravera is the name of the cru where the vineyard is located. This vineyard encircles the cellar, it is essentially the hillside vineyard surrounding the farm – the great, classic cru of Novello.

2011 Vintage Notes:

Winter was cold with frequent snowfall, followed by a wet, cool spring, especially in the month of March. Temperatures from May to August were above-average – often exceeding 30 C (86 F) – but returned to normal in September. The grapes on the most exposed parts of the hill matured very differently than the grapes on the less-exposed parts of the hill.

Vineyards:

From this vineyard we produce Barolo Ravera, Barolo Cascina Nuova, Barolo Bricco Pernice and Barolo Vigna Elena Riserva.

Varietal: 100% Nebbiolo da Barolo, Lampia and Michet (sub-varieties of Nebbiolo)

Sources: 100% estate vineyard at the top of the Ravera hill

Area: 5 hectares (12.35 acres)

Exposure: South and southeast

Altitude: 380 meters (1,246 feet) above sea level

Soil composition: Limestone and clay, with presence of sand

Vine age: 50-70 years old

Vine density: 4,000 vines/hectare (1,619 vines/acre)

Cultivation: Vertical trellising, Guyot pruning, 100% organic (not yet certified)

Harvest: September 24-29

Vinification:

Fermentation: 100% in stainless steel, temperature-controlled, with automatic pump overs, post-fermentation maceration for 30 days with submerged cap; skin contact for 40-45 days with fermentation and afterwards, with post-fermentation maceration submerged cap; 100% with indigenous yeast

Malolactic fermentation: 100% in steel fermentors

Aging: 2 years barrel-aging in large, used Slavonian oak, followed by 1 year in bottle

Bottled without filtration

Cases produced: 2,500 (6/750ml); 250 (1/1.5L)

Cases imported: 500 (6/750ml); 48 (1/1.5L)

Alcohol: 14.5%

Aging potential: 30 years or more

Tasting Notes:

Brilliant garnet-red in color with orange highlights. Firm, elegant and potent on the nose, it has scents of Eurasian wild rose (Rosa canina), mint and tobacco, scents which meld in the course of time into spice, coffee, licorice, truffle, leather and minerals. A full-bodied, rounded bouquet of great structure and balance, redolent of plum jam and withered brambles. The persistent chocolaty finish is harmonious and enticing. Over the years, it gradually refines its characteristics to achieve classic elegance and composure. Goes well with braised meats, stewed game, roasts and mature cheeses such as pecorino and Parmigiano Reggiano. Serving temperature: 19 C (66 F).