



2014 BAROLO RAVERA 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.

2014 VINTAGE NOTES

The first part of the 2014 growing season was characterized by cool and humid weather that made vineyard management quite difficult and challenging. From the end of August through October, the weather turned sunny and dry, with cool nights and hot days, perfect conditions to achieve the best phenolic ripening on the Nebbiolo grapes. A very drastic and precise selection of the grapes was applied in order to achieve the highest quality and show the best expression of the Cru.



VINEYARDS

Varietal Composition:	100% Nebbiolo da Barolo, Lampia and Michet (sub-varieties of Nebbiolo)
Sources:	100% estate vineyards located on the top of the hill; Novello village; Ravera area
Area:	5 hectares (12.35 acres)
Exposure:	South and southwest
Altitude:	380 meters (1,246 feet) above sea level
Soil Composition:	Limestone and clay, with presence of sand
Vine Age:	Planted 1961 and 1970
Vine Density:	4,000 vines/hectare (1,619 vines/acre)
Cultivation:	Vertical trellising, Guyot pruning, 100% organic (not yet certified)

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

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

Cases Produced: 2,500 (6/750ml) **Cases Imported:** 700 (6/750)

Alcohol: 14.50% **pH:** 3.5

RS: < 1 g/L **TA:** 6.33 g/L

TASTING NOTES

The color is dark garnet red. The nose is elegant and complex with hints of small berries followed by rose petals, several balsamic notes, aromatic herbs and black tea leaves. On the palate it is full-bodied. The deep, velvety tannins are perfectly melted and the fresh acidity produces a very long and balanced aftertaste. The mouthfeel is like a symphony where all the instruments play in tune.

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