



2015 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.

2015 VINTAGE NOTES

A cold and snowy winter welcomed a warm and dry spring, which allowed an even budding. Summer saw warm days with some rainfall followed by a very dry end of the season. The beginning of fall was dry and cool creating optimal conditions for the phenolic ripening for the Nebbiolo grapes. The warm and dry weather during harvest ensured the grapes were evenly ripe and perfectly healthy.



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:	2,833 (6/750ml)	Cases Imported:	600 (6/750ml)
Alcohol:	14.50%	pH:	3.5
RS:	1.0 g/L	TA:	5.77 g/L

TASTING NOTES

Brilliant garnet-red in color with orange highlights. Firm, elegant and potent on the nose, it has scents of dog-rose, mint and tobacco, scents that meld over 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 chocolatey aftertaste 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.