



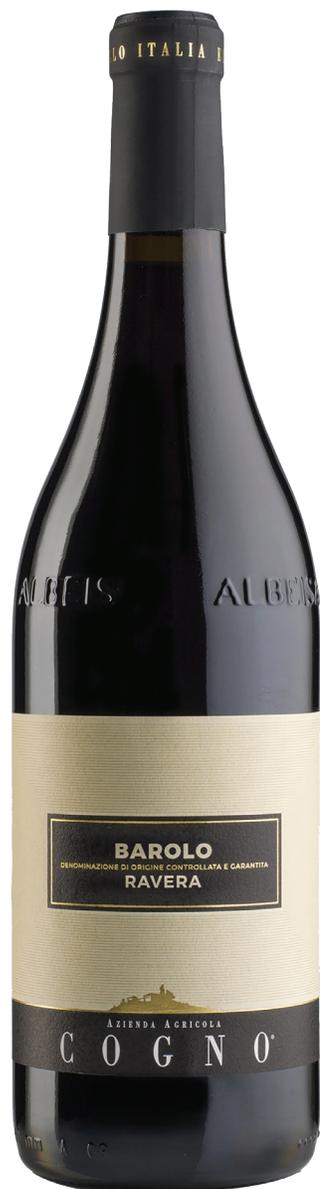
2016 BAROLO RAVERA DOCG

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.

2016 VINTAGE NOTES

The 2016 vintage was certainly one of the longest-lasting in recent years. After mild temperatures in January and February, we had a temperature drop in March accompanied by plenty of rain. The “late” temperature drop slowed down the vegetative cycle. Spring began with a considerable amount of rain with average temperatures. This vegetative delay continued until the end of the summer, which also began slowly but extended until the end of September. The picking of the Nebbiolo followed the classic order: first Barbaresco and Nebbiolo d’Alba, then Barolo. Full ripening was achieved in all cases with no technological or phenological problems. The late development seen in the early part of the year was made up for during the months of August and September. In particular, the second half of September was crucial for the components that determine the structure of the wines, especially the accumulation of phenolic substances.



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; 100% indigenous yeast		
Aging:	24 months in large (25-30hl) Slavonian oak barrels, followed by 6 months in bottle		
Cases Produced:	2,833 (6/750ml)	Cases Imported:	800 (6/750ml)
Alcohol:	14.50%	pH:	3.5
RS:	1.0 g/L	TA:	5.77 g/L

WINEMAKER NOTES, VALTER FISSORE

“The 2016 Barolo Ravera bursts onto the palate with blue fruits, dark cherries, mint, licorice and spices. It shows gorgeous fleshiness and depth, with energetic, deep layers and tense complexity that flows easily into the long, evocative finish. The aromas and flavors blend together minute after minute, as the wine sits in the glass. A perfect vintage that became a perfect wine.”

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