

Ravera 2015

BAROLO DOCG



Ravera is Novello's most famous cru, and makes the best Barolos of the zone. The Ravera is particularly well balanced, with a magnificent body and depth, noble tannins, fruity and spicy aromas, and overall great drinkability.

Appellation: Barolo DOCG

Variety: Nebbiolo

Vineyard of production: Ravera - Novello

Average age of vineyards: 39 years

Yield: 65 quintals per hectare

Winemaking: Crushing-destemming followed by maceration in contact with skins for 24 hours at 15-18° C (59-64° F). Alcoholic fermentation is spontaneous, done with indigenous yeasts and in contact with its skins in stainless steel tanks at a controlled temperature, max 32-33° C (90-91° F), for 25 days with daily pumpovers. Submerged cap maceration at 22° C (72° F) for 40 days follows. Finally, dry racking, decantation, and transfer to barrels.

Malolactic fermentation: Completely spontaneous, carried out during submerged cap maceration.

Aging: In 500 liter barrels for the first 9 months, then transferred to oak barrels of 50 hectoliters for 21 months. Assemblage and bottling June 2018, then rests in the bottle at a constant temperature of 14° C (52° F) for fifteen months before release.

First year of production: 1990

Bottles produced in 2015: 6,788

Tasting notes: 2015 vintage is all about the elegance: Ravera is clear, subtle and delicate at the nose, where it develops ripe red fruit and withered flowers hints combined with a slight spicy note. It rolls on the palate strong and vigorous, but the beginning is sweet and its finish soft, thanks to the gentle and charming Novello's tannin. Definitely a memorable year for our Ravera.

Alcohol: 14.80% ABV
Total acidity: 5.55 g/l
Dry extract: 29.20 g/l
pH level: 3.57
Polyphenols: 2887
Anthocyanins: 614



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