



## BAROLO Ravera DOCG

Village: Novello, Ravera

Area: 0,6 ha

Exposure: South-East

Variety: 100% Nebbiolo

Implant density: 4500 vines/ha

Grape harvest: Manual

Soil characteristics: Clayey – limestone marl

Vinifications: destemming, pressing, traditional maceration for 35-40 days

Aging: 24 months in untoasted French oak barrels from Allier and Limousine. Finishing : at least six months in the bottle.

Amount: 4000 bottles

Type: 0,75 L – 1,5L

Characteristics: garnet red color, rich and fruity nose, with notes of red fruit jam, and spicy notes. Full bodied, dry and persistent taste.

Pairings: Perfect with red meat and mature cheeses. Serve at 18°C.

