



## 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.

