

Barolo Ravera DOCG

The classicism of Elvio Cogno

Ravera, the great cru of Novello with southern exposure

Area: 4.88 hectares

Grape varietal: lampia and michet, sub-varieties of nebbiolo

Density: 4,000 vines per hectare

Cultivation: vertical trellised, Guyot pruning

Altitude: 380 m above sea level

Harvest period: October

Average No. bottles produced: 15,000

Vinification: in stainless steel – temperature controlled – automatic pump-over, post fermentation maceration for 30 days with submerged cap

Ageing: 24 months in large 25-30 hl Slovenian oak barrels

Lysis: 90 days

Bottle ageing: 6 months

No collage and filtration

Sensory profile

Brilliant garnet-red in colour with orange highlights. Firm, elegant and potent on the nose, it has scents of dog rose, mint and tobacco, scents which meld in the course of time into spice, coffee, liquorice, truffle, leather and minerals. A full-bodied, rounded bouquet of great structure and balance, redolent of plum jam and withered brambles.

The persistent chocolaty 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.

Serving temperature: 19°C.

Notes

Barolo Ravera is produced with the grapes of the most important cru in Novello, a guarantee of fine aromas, sapid flavour and great complexity. The mainly calcareous soil of this historical vineyard adds elegance and structure to the wine, making it ideal for ageing.

Only a few great wines possess its capacity to develop successfully in the course of time. Austere and severe in its early years, Barolo Ravera loses none of its typicality with the passing of the years; on the contrary, it improves all the time.

Careful selection in the vineyard and relatively long fermentation help to heighten the characteristics of the grapes, which express themselves to the full after ageing in the bottle.

A unique testimonial for a prestigious terroir, a wine takes the typicality of the Langa hills to the top in terms of quality.

