

BAROLO DOCG RAVERA

The classicism of Elvio Cogno.

**Ravera, the historical cru of Novello
with southern exposure**

Area: 4.88 hectares

Grape variety: 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

Bottles produced: 15,000

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

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

Lysis: 90 days

Bottle ageing: 6 months

Sensory profile

Brilliant garnet-red in color 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 spices, coffee, licorice, 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.

Serving suggestions: it goes well with braised meats, stewed game, roasts and mature cheeses such as Pecorino and Parmigiano Reggiano.

Serving temperature: 16-18°C.

Notes

Barolo Ravera is produced with grapes from the historical cru in Novello, a guarantee of fine aromas, sapid flavor and great complexity. The mainly calcareous soil of this old 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 grapes characteristics, which express themselves to the full after ageing in the bottle. A unique testimonial for a prestigious terroir, a wine that takes the typicality of Langhe hills to the top in terms of quality.

