



Barolo DOCG Ravera

The classicism of Elvio Cagno

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

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

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

Lysis: 90 days

Bottle ageing: 6 months

No collage or filtration

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 that meld over the course of time into spice, 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 chocolatey 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 flavor, and great complexity. The mainly calcareous soil of this historical vineyard adds elegance and structure to the wine, making it ideal for aging. Only a few great wines possess its capacity to develop successfully over the years. Austere and severe in its early years, Barolo Ravera loses none of its typicality with the passing of time; on the contrary, it improves. Careful selection in the vineyard and a relatively long fermentation help to heighten the characteristics of the grapes, which fully express themselves after aging in the bottle.

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