



Barolo “Ravera” DOCG

VINTAGE 2021

A Barolo with remarkable longevity, freshness and body, thanks to the microclimate and the soils of the Additional Geographic Mention (MGA) Ravera, in the municipality of Novello. Vibrant and deep.

GRAPE VARIETY: 100% Nebbiolo

VINEYARD: Additional Geographic Mention: “Ravera”, Municipality of Novello.

The soil is of Tortonian origin, composed of laminated Sant’Agata Fossili marl: calcareous, clayey, and very deep.

The plot sits at an altitude of 400 meters above sea level, with a south-eastern exposure. Cultivation follows the traditional espalier system with Guyot pruning. The average planting density is 4,500 vines per hectare, and the age of the vineyards ranges from 20 to 35 years.

HARVEST: By hand, into crates, in the middle of October, when phenolic ripening is complete.

GRAPE YIELD PER HECTARE: 8000 kg

VINIFICATION: Separate processing of grapes harvested from different parts of the vineyard. Destemming and temperature-controlled alcoholic fermentation take place in stainless steel tanks, with fermentation initiated using a pied de cuve prepared from indigenous yeasts. Pumping over and délestage are carried out variably, depending on the progress of fermentation. Extended post-fermentation maceration is conducted using the submerged cap method (approximately 30 days).

Racking and spontaneous malolactic fermentation follow in stainless steel tanks.

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AGEING: 38 months, 23 of which in big barrels. Subsequent ageing in concrete tanks, and bottling in March 2024. Twelve months' bottle ageing before release for sale in April 2025.

DESCRIPTION: Radiant garnet-red in color. The bouquet is refined and alluring, with notes of wild rose, dried flowers, chamomile, and a sophisticated touch of cedarwood. On the palate, it's elegantly structured—medium to full-bodied with vibrant freshness, ultra-fine silky tannins, and a graceful, lingering finish.

Pair with very tasty main courses featuring boiled, braised and roast meats, game and mature cheeses. For the most curious tasters interesting is the pairing with dark chocolate.

SERVING TEMPERATURE: 18° C

ANALYTICAL DATA

ALCOHOL: 14.7 % alc. by volume

RESIDUAL SUGARS: 1.5 g/L

PH: 3.47

TOTAL ACIDITY: 5.70 g/L expressed in tartaric acid

VOLATILE ACIDITY: 0.60 g/L expressed in acetic acid

SUGAR FREE DRY EXTRACT: 23.8 g/L

TOTAL SULPHUR DIOXIDE: 90 mg/L