



Barolo “Ravera” DOCG

VINTAGE 2020

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. Elegant and bright.

GRAPE VARIETY: 100% Nebbiolo

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

Soil of Tortonian origin, made up of laminated Sant'Agata fossil marl. Calcareous, clayey and very deep, 400 m above sea level with south-easterly exposure. Typical espalier vineyards and Guyot pruning, average plant density of 4500 vines per hectare. The age of the vineyards varies 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 the grapes picked in different parts of the vineyard. Destemming and temperature-controlled alcoholic fermentation in steel tanks, the fermentation starter is prepared with indigenous yeast. Pumping over and delestage are made in variable manner following the course of fermentation. Long post-fermentative skins contact with submerged cap method. (around 50 days). Drawing off and spontaneous malo-lactic fermentation in stainless steel tanks.

AZIENDA AGRICOLA ABRIGO GIOVANNI

Via Santa Croce, 9 - 12055 Diano d'Alba (CN) - Italy
Tel: +39.0173.69345 • info@abrigo.it • www.abrigo.it

AGEING: 38 months, 20 of which in big barrels. Subsequent ageing in concrete tanks, and bottling in July 2023. Eight months' bottle ageing before release for sale in April 2024.

DESCRIPTION: Brilliant garnet red colour.

It opens up with dense notes of red fruit blended with a hint of dried fruit. In its complexity you can perceive the scent of morello cherry contrasted by balsamic aromas of mint alternating with spices, in particular dried herbs and pepper.

In the mouth it is harmonious, elegant with well-balanced tannins.

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: 14.9 % alc. by volume

RESIDUAL SUGARS: 0.34 g/L

PH: 3.55

TOTAL ACIDITY: 5.60 g/L expressed in tartaric acid

VOLATILE ACIDITY: 0.53 g/L expressed in acetic acid

SUGAR FREE DRY EXTRACT: 25.2 g/L

TOTAL SULPHUR DIOXIDE: 80 mg/L