



— V I B E R T I —

Barolo - Italia



RAVERA

Barolo DOCG Riserva Ravera

Specifications

Type: red wine

Grape varieties: 100% Nebbiolo

Denomination: Barolo, Ravera vineyard

Production area: Barolo, Ravera vineyard

Harvesting period: from mid to late October

Medium Analytical Values

Alcohol: 14,% vol

Total acidity: 6 g/l

Dry extract: 27.5 mg/l

First year of wine production: 2013

PRODUCED ONLY IN PARTICULAR YEARS, CONSIDERED SUITABLE FOR THE RESERVE VERSION.

Organoleptic characteristics

Color: garnet red

Perfumes: undergrowth, tar, tertiary

Matches: cheeses, cured meats, stewed and grilled meats

Service temperature: 18 ° C

Ability to evolve: 30 + anni

Winemaking

Thinning in the vineyard and selection at the time of grape harvest.

Collection in boxes of 20Kg.

After the destemming-crushing, takes place the maceration and alcoholic fermentation on skins in vertical hat-making vats. Fermentation follows malolactic fermentation at a controlled temperature of 20 ° C.

Refining

Up to 46 months in conical trunks in oak with a capacity of 50 hl.

A further refinement of a couple of months in steel before bottling and 12 months in bottle before being put on sale with the mention RISERVA.

The Ravera version includes only Nebbiolo grapes from the Ravera vineyard in Barolo.