

# Ravera 2011

BAROLO DOCG



*Ravera is Novello's most famous cru, and makes the best Barolos of the zone. The Ravera is particularly well balanced, with a magnificent body and depth, noble tannins, fruity and spicy aromas, and overall great drinkability.*

**Appellation:** Barolo DOCG

**Variety:** Nebbiolo

**Vineyard of production:** Ravera - Novello

**Average age of vineyards:** 36 years

**Yield:** 65 quintals per hectare

**Winemaking:** Crushing-destemming followed by 24-hour maceration in contact with skins at 15-18° C (59-64° F). Alcoholic fermentation is spontaneous, done with indigenous yeasts and in contact with its skins for 20 days in stainless steel tanks at a controlled temperature, max 32-33° C (90-91° F); daily pumpovers. Submerged cap maceration at 22° C (77° F) for 40 days follows. Finally, dry racking, decantation, and transfer to barrels.

**Malolactic fermentation:** Completely spontaneous, carried out during submerged cap maceration.

**Agging:** In 500 liter barrels for the first 12 months, then transferred to oak barrels of 50 hectoliters for 24 months. Assemblage and bottling done in January 2014, then rests in the bottle at a constant temperature of 14° C (52° F) for six months before release.

**First year of production:** 1990

**Bottles produced in 2011:** 14.035

**Tasting notes:** The 2011 vintage was rather warm, which led to fruity and soft characteristics in the aroma and in the mouth. Ravera 2011 is ideal for someone who would like a great Barolo, but does not want to wait years to open it. Note that with this vintage and in the future, this Barolo, which was called Barolo Terlo Ravera in the past, will be simply called Ravera. This is in order to match the provisions of the cru in the MGA (Menzioni Geografiche Aggiuntive), which details the vineyards of the territory, including these two crus under one name.

Alcohol: 15.42% ABV  
Total acidity: 6.15 g/l  
Dry extract: 30.60 g/l

pH level: 3.51  
Polyphenols: 2407  
Anthocyanins: 577



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