

Ravera 2012



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: 37 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 24 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 45 days follows. Finally, dry racking, decantation, and transfer to barrels.

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

Aging: 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 March 2016, then rests in the bottle at a constant temperature of 14° C (52° F) for nine months before release.

First year of production: 1990

Bottles produced in 2012: 7,480

Tasting notes: From Novello's best known vineyard we get our Barolo Ravera. The 2012 vintage, thanks to the thermal excursions of the final step of vegetative season, strengthens the floral scents and red fruits hints with spicy and delicate notes. The dominant taste notes are oriented towards freshness, elegance and overall balance. The long persistence is characterized by a noble and round tannins. An ideal wine for combining seasoned cheese and red meat.

Alcohol: 14.91% ABV
Total acidity: 6.29 g/l
Dry extract: 30.20 g/l

pH level: 3.50
Polyphenols: 2364
Anthocyanins: 544



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