

Ravera 2013

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: 38 years

Yield: 65 quintals per hectare

Winemaking: Crushing-destemming followed by maceration in contact with skins for 24 hours at 15-18° C (59-64° F). Alcoholic fermentation is spontaneous, done with indigenous yeasts and in contact with its skins in stainless steel tanks at a controlled temperature, max 32-33° C (90-91° F), for 25 days with daily pumpovers. Submerged cap maceration at 22° C (72° 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 February 2017, 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 2013: 10,118

Tasting notes: Barolo Ravera 2013 is the result of a very intense and rich vintage that surely is able to offer wines of excellent evolution and growth over time. The color is garnet red, bright with light orange reflections. On the nose it appears elegant and powerful with hints of ripe red fruit, spices and barely mentioned tobacco and coffee that will gain strength with the passage of time. In the mouth it is full body, with a good roundness and a soft tannin despite the great structure; it reminds a lot of plum jam with a cocoa aftertaste that gives it a pleasant persistence. As already mentioned above, our Ravera is able to refine for long years reaching step by step the classic elegance that distinguishes it.

Alcohol: 14.40% ABV
Total acidity: 6.84 g/l
Dry extract: 30.50 g/l

pH level: 3.49
Polyphenols: 2416
Anthocyanins: 565

Azienda Agricola Abbona di Abbona Marziano & C.
Borgata San Luigi, 40 - 12063 Dogliani (CN)
t. +39 0173 721317 | f. +39 0173 70999 | abbona@abbona.com
abbona.com

