

# Ravera 2020



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:** 44 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 22 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 25 hectoliter barrels for the first 10 months, then transferred to oak barrels of 50 hectoliters for 26 months. Assemblage and bottling in February 2024, then rests in the bottle at a constant temperature of 14° C (52° F) for twelve months before release.

**First year of production:** 1990

**Bottles produced in 2020:** 3,363

**Tasting notes:** The 2020 vintage can be described as one of grace and elegance, featuring very silky tannins, a delicate body, and remarkable drinkability and readiness, without sacrificing character, structure, or personality. Ravera reveals in the glass the classic ruby red color and transparency of Nebbiolo. On the nose, it offers cherry, violet, and rose, paired with notes of dried grass and orange zest. On the palate, the entry is already very smooth and pleasant, characteristic of this vintage, with acidity that enhances drinkability and leaves the mouth feeling clean.

Alcohol: 14.98% ABV  
Total acidity: 5.76 g/l  
Dry extract: 30.60 g/l  
pH level: 3.46  
Polyphenols: 2572  
Anthocyanins: 589



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