

# Ravera 2021



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:** 45 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 19 days with daily pumpovers. Submerged cap maceration at 22° C (72° F) for 60 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 8 months, then transferred to oak barrels of 50 hectoliters for 20 months. Assemblage and bottling in December 2024, then rests in the bottle at a constant temperature of 14° C (52° F) for 15 months before release.

**First year of production:** 1990

**Bottles produced in 2021:** 3,350

**Tasting notes:** 2021 is defined by its classic structure, vibrant acidity, and refined tannins, offering a perfect balance between power and elegance. A superb year with exceptional aging potential, showcasing a remarkable expression of terroir across the entire region. The 2021 Ravera is an elegant, high-toned expression of its prestigious terroir, showing a bright ruby color with garnet hues. The nose is a sophisticated blend of wild berries, dried roses, and white pepper, underscored by a distinct stony minerality. On the palate, it exhibits firm, fine-grained tannins and a vibrant acidity that provides incredible structural tension. Layers of sour cherry, licorice, and savory herbs lead to a long, saline finish, marking it as a classic vintage with immense aging potential.

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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