



Barolo DOCG

Ravera

Location: Novello, Ravera sub-area

Hectares: 1.1 ha

Exposure: east, south-east

Altitude: 380 m

Grape variety: Nebbiolo 100%,
Michet clone

Plant density: 4,500 vines per hectare

Type of harvest: manual

Soil: clay and limestone, alternating with marl and fossiliferous sandstone, tending to "elveziano".

Vinification: spontaneous fermentation on the skins in stainless steel tanks for 30-35 days.

80% of malolactic fermentation takes place in large Austrian oak barrels and the remaining 20% in used barriques.

Ageing: 24 months in oak barrels, and subsequent bottling in August.

Ageing potential: 20 years and more

Production: 4,500 bottles

Format: 0.75 L - 1.5 L Magnum - 3 L Jeroboam

Serving temperature: 18°C

Sensory profile: Barolo Ravera is as extremely complex as it is balanced and elegant. Scents are spicy, with floral, red and black berries and tobacco notes. Acidity is always lively in the mouth, while it is full bodied with persistent but velvety, dense tannins.



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13
CAMPAIGN FINANCED ACCORDING TO (EC) REGULATION NO. 1308/13

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