

lo Zoccolaio

Cascina in Barolo

Barolo d.o.c.g "Ravera Riserva"

Grape Variety
100% Nebbiolo

Exposure
South-West

Altitude (a.s.l.)
320-400 m

Soil
Marn-Calcareus

Training system
Guyot.

Plant density
4,500 plants

Cropping level per hectare
50 ql grapes

Harvest
October

Alcohol by volume
14.5% Vol (based on the vintage)

Serving temperature
16°-18°

Additional information
Contains sulphites

From
Made in Italy



The Barolo DOCG Ravera Riserva wine is a wine with a fine aroma and great complexity, whose structure makes it ideal for aging. It is austere and severe in its early years of life, but it does not lose its typical characteristics over time.

Processing

After the harvest it comes the destalking, soft pressing, follows a fermentation in Inox still tanks to temperature controlled at 28°. This consists in leaving the must in contact with the skins and pips for 18 days. After racking, the ideal conditions for a perfect malolactic fermentation are created in the cellar. The wine matures in Slavonia oak big barrel (2.500lt) for 42 months and ages in the bottle for 6 months before being sold. For all step nothing is neglected; everything is done respecting the tradition but with the most modern methodologies and tools.

Tasting notes

Ruby red colour which shows a crystalline brilliance. Intense bouquet, full and lingering; it recalls dried roses, alpine flowers and noble wood. Great structure – well-balanced thanks to the ripe tannins. Nuanced and lingering aromas and good acidity makes the Ravera a pleasing and charming wine.

Reccomended pairing

It can be served with big red meat dishes and mature cheeses, it can also make for pleasant after-dinner.