



Barolo “Ravera” DOCG

VINTAGE 2013

A Barolo with remarkable longevity, freshness and body, created thanks to the characteristics of the microclimate and the soils of the Additional Geographic Mention (MGA) Ravera, in the municipality of Novello.

GRAPE VARIETY: 100% Nebbiolo

VINEYARD: Additional Geographic Mention “Ravera”, municipality of Novello. Soil of Tortonian origin, made up of laminated Sant'Agata fossil marl. Calcareous, clayey and very deep, 400 m above sea level with south-easterly exposure. Typical espalier vineyards and Guyot pruning, average plant density of 4500 vines per hectare. The age of the vineyards varies from 20 to 35 years.

HARVEST: By hand, into crates, in mid-October, when phenolic ripening is complete.

GRAPE YIELD PER HECTARE: 8000 kg

VINIFICATION: Separate processing of the grapes picked in different parts of the vineyard. Destemming and temperature-controlled alcoholic fermentation in steel tanks, pumping over and - towards the end of fermentation - delestage. 50% percent of the total mass pass through long skins contact with submerged cap method.

Drawing off and spontaneous malo-lactic fermentation in stainless steel tanks.

ABRIGO GIOVANNI

AGEING: 38 months, at least 18 of which in 10 hectolitres oak barrels. Subsequent blending in stainless steel tanks, with bottling in august 2016.

Five months' bottle ageing before release for sale in the January 2017.

DESCRIPTION: Intense red colour ranging from ruby to garnet, scents of red ripe fruits and spices integrated with ageing's typical flavours such as tobacco, leather and balsamic final.

At the mouth has character and freshness: the acidity games with austere tannins, of long prospective. Important structure with bergamot notes and a rich and persistent final.

Pair with very tasty main courses featuring boiled, braised and roast meats, game and mature cheeses. For the most curious tasters interesting is the pairing with dark chocolate.

SERVING TEMPERATURE: 18-20° C

ANALYTICAL DATA

ALCOHOL: 13.93 % alc. by volume

PH: 3.47

TOTAL ACIDITY: 6.10 g/L expressed in tartaric acid

SUGAR FREE DRY EXTRACT: 27.4 g/L

TOTAL SULPHUR DIOXIDE: 71 mg/L

AZIENDA AGRICOLA ABRIGO GIOVANNI

Via Santa Croce, 9 - 12055 Diano d'Alba (CN) - Italy
Tel: +39.0173.69345 • info@abrigo.it • www.abrigo.it