

RAVERA BAROLO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 0.7 ha
Soil composition: clayey, calcareous
Training method: Guyot
Elevation: 450-480 m a.s.l.
Vines/ha: 4,800 vines/ha
Exposure: South/South-East
Harvest time: beginning of October
First vintage: 2022
Production: 1,600 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation

Container: glazed concrete vats
Length: several weeks

Maceration

Technique: post-fermentation maceration
Length: several weeks

Malolactic fermentation: yes

Aging

Container: 1,500l barrels
Wood: French oak
Length: 18-22 months
In bottle: 12 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: 2.323 g/l
Acidity: 5.38 g/l



FOOD PAIRINGS

Pairs beautifully with red meat dishes, game, and aged cheeses.



TASTING NOTE

Signorial elegance, with an authoritative body and majestic depth.
Brilliant garnet red, exuberant in aromas of red fruits, blood orange, chalk, mint, and dried flowers.
An elegant wine of great structure and depth, enriched by a marked acidity and a fine tannin.

PRODUCER PROFILE

Estate owned by: Matteo Sardagna
Winemaker: Zvonimir Jurkovic
Total land under vine: 75 ha
Winery production: 400,000 bts
Region: Piedmont (Italy)

