

G.D.VAJRA

BAROLO



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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RAVERA 2015

“ I am intrigued by Ravera’s indomitable personality. It is crisp like the sound of a Telecaster, straight and electric. ”

Giuseppe Vaira

DESCRIPTION: Ravera is the most important single vineyard in Comune di Novello, located on the south-west quadrant of the Barolo area. This site has a very complex underground where marls of Tortonian origin mix with clays and sandstones of the Serravallian period. Our parcels are located in the most southern amphitheater, between 320 and 340 meters asl. This is a terroir that delivers bright aromatics and unrestrained power. 2015 is beautifully textured and rich.

VARIETY: 100% Nebbiolo.

VINEYARD AND TERROIR: Ravera MGA, Comune di Novello.

VINTAGE: 2015 is a vintage of rich and vibrant Barolos DOCG. It offers wines of plentitude with nuanced aromatics and breadth, yet with a strong aging potential. Winter was very snowy, and mild temperatures since the month of February lead to an early bud break. By flowering, which took place in the middle of May, the season was about 10 days ahead of norm. More rain fell between end of May and early June, and this was a great help for the vines to overcome a very hot month of July. 2015 was a generous vintage with very healthy fruit, and the loss of production is mainly due to sporadic, yet harsh hailstorms (starting May 8th), and from the summer heat. Harvest was slightly anticipated and fruit quality is great across the board, from the white varietals to Dolcetto, Barbera and Nebbiolo.

HARVEST AND WINEMAKING: Ravera is usually picked right at the middle of the Nebbiolo harvest, usually in the second or third week of October. Grapes are sorted manually three times: directly on the vine, as whole clusters on the sorting tables, and lastly as single berries after destemming. Vinification is made in custom-designed vertical tini, with gentle punch down and rinsing of the cap.

AGING: Barolo DOCG Ravera is aged for average of 26-34 months in large Slavonian casks prior to bottling.

TASTING NOTES: 2015 Barolo DOCG Ravera has a powerful and expressive nose with bright red raspberry, pomegranate and orange blossom. There is a lovely balsamic note that leaves the way to a mineral undertone of graphite. Palate has a wonderful width that reveals minerality, wild berries and fruit stones with a noble and austere structure and a lingering, lengthy finish.



Azienda Agricola G.D. Vajra

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