

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RAVERA 2012

Selezioni di Vigneto



“ I am intrigued by Ravera’s decisive but heavenly personality, its sharp at the mouth introduction with a veil of rust and iodine. It’s crisp like the sound of a Telecaster, straight and electric. ”

Giuseppe Vaira

DESCRIPTION: In the 80’s newlyweds Milena and Aldo were already cultivating a little area of Ravera planting 100% Nebbiolo. This wine is the expression of a wait lasting more than ten years, allowing the vines to ripen and the wines to gain the right structure. From the sunniest, most silent and beautiful amphitheater of the area.

VARIETY: 100% Nebbiolo.

VINEYARD AND TERROIR: Ravera is situated at the confluence of two different geological matrices. Over millions of years the layers were superimposed, creating a rather fragile soil subject to erosion, but with an enormous potential. Predominance of Sant’Agata fossil marl, interspersed with sand deposits rich in iron. Average elevation: 360 m a.s.l.

VINTAGE: The winter of 2012 will be remembered as one of the coldest of the past years. A wet spring and very dry summer led to surprisingly perfect harvest conditions, which resulted in wines with vibrancy and structure. The Barolos are particularly airy, refined, and with a much more expressive and ethereal flavor profile than the 2010s.

2012 represents the third harvest of this Barolo. It is a crisp and tense wine, which makes us dream of a great longevity, but it is already delicious and intriguing now.

HARVEST AND WINEMAKING: Picking started on October 9th. Thanks to the ideal balance of ripening, the maceration lasted 45 days, 5 days with a submerged cap. The malolactic fermentation in steel in spring following the harvest.

AGING: 30 months in Slavonian oak casks of 30hL before bottling.

TASTING NOTES: Brilliant ruby colour. Graphite, ash, cherry and wild red berries. Rust and iodine in the background. The palate is characterized by vigor and energy. Long and tense, with crisp tannins and small wild berries.

CURIOSITY:

- In the 80’s Milena and Aldo were cultivating some vines in Ravera. The legend says that Giuseppe was born after a walk to eat some cherries in Ravera.
- The first vintage of the new era is 2010.
- It’s the smallest single vineyard Barolo production of Vajra.
- The Ravera vineyard opens to the south. Its amphitheater form gathers the sun’s rays and the breezes in a complementary manner to that of Bricco delle Viole, which stands out like the prow of a ship: 100m higher and 1 km further north.