



Barolo “Ravera” DOCG

VINTAGE 2016

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

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 delestage are made in variable manner following the course of fermentation.

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, 20 of which in 10 hectolitres oak barrels and tonneaux in minor part. Subsequent blending in stainless steel tanks, and bottling in July 2019.

Five months' bottle ageing before release for sale in the January 2020.

DESCRIPTION: Intense ruby red colour, elegant perfumes of subtle rose flowers shows up at the opening followed by scents of little wild berries and violet.

Bodied at the mouth, agile and fresh, elevated by precise juicy tannins, of great harmony.

Long lasting and persistent finale suggesting a great ageing potential.

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: 14.64 % alc. by volume

PH: 3.46

TOTAL ACIDITY: 5.31 g/L expressed in tartaric acid

SUGAR FREE DRY EXTRACT: 27.2 g/L

TOTAL SULPHUR DIOXIDE: 77 mg/L

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