

"Ravera" Barolo

Productive procedure

Harvesting by hand into crates. Destemming and crushing followed by floating cap fermentation with daily pumping over. Maceration extended beyond fermentation by 30 – 35 days.

Subsequent drawing off and racking to prepare the wine for malolactic fermentation. The wine is ready for ageing in wood by December and this process takes at least three years. After bottling, in summer, the wine spends a further 18 months evolving before release for sale.

Tasting

Deep ruby red colour with evident orange highlights.

Clear, generous nose with notes of dog rose, tobacco and mint.

Rounded, harmonious flavour with a persistent, spicy finish.

Comment

A distinguished wine with outstanding character and longevity, ideal for pairing with slow-cooked braised or stewed meats, or with mature cheeses and mountain pasture cheeses.



AZIENDA AGRICOLA VIETTO

Cantina e uffici: Località Panerole, 16 - 12060 Novello (CN)

Tel/Fax +39 0173 731379 - E-mail: info@vietto.it

www.vietto.it