

# TECHNICAL SHEET

**Name:** **Ravera**

**Denomination:** Barolo DOCG

**Variety:** Nebbiolo 100%

**Harvest:** manual in cases

**Vinification:** destemming & cold maceration for a few days. Fermentation in French oak tonneau for about 10 days with regular punch-down and pump-overs. Post-fermentative maceration for about 3-4 weeks.

**FML:** in oak tonneau

**Ageing:** minimum 18 months in oak

**Production:** about 600-1500 bottles a year

**Tasting notes:**

**Colour:** red granate

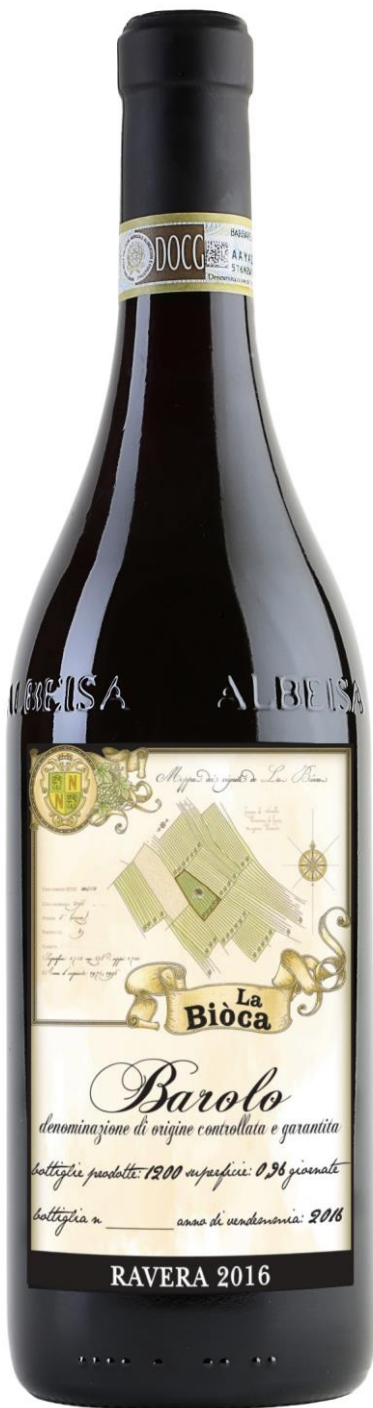
**Bouquet:** intense and characteristic

**Taste:** dry, full, harmonious

**Service temperature:** 18-20°C

**Recommended pairings:** it goes well with local dishes based on truffles, game meat, aged / spicy cheeses.

**The name:** the name of the cru from which it comes



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