Barolo DOCG Ravera, Mario Giribaldi

Price	£40.00
Code	BARO110

The cru vineyards of Ravera are renowned as Barolo's top site for complex, powerful, long-lived Nebbiolo wines. Known for vibrancy, middle-weight depth and rigidity in youth, wines from Ravera are ideal for cellaring because of the vineyard's soil, which is made up of clay and sand and is especially rich in iron. This lends the wine a high degree of acidity, more so even than other Barolo. It's like a time capsule for grape juice — a bottle of Ravera can last seemingly a lifetime.

Tasting Notes:

Ruby red colour, the initial aroma is of bright red fruit - strawberries, morello cherries and concentrated wild berries. On tasting there is a smooth dark cocoa undercurrent punctuated with vanilla and spice and subtle notes of smoke, tobacco and roasted coffee. The finish is incredibly long, velvety, warm with supple tannins.



HOUSE OF TOWNEND

Specification	
Vinification	The grapes come from the Cru Ravera area in the Municipality of Novello at an altitude of 330 m above sea level; this area benefits from a marl-clay composition with good permeability and excellent southern exposure. The harvest took place from 14 to 15 October followed by traditional vinification with submerged cap, for 25 days, with daily pumping over and regular punching down, at a temperature of 30/35°C. It is then racked and matured for 30 months in French tonneaux, medium toasted and subsequently matured in bottle at 16 degrees.
ABV	14%
Size	75cl
Drinking Window	Drink now through to 2030
Country	Italy
Region	Piedmont
Area	Barolo
Type	Red Wine
Grapes	Nebbiolo
Genres	Organic, Vegan, Vegetarian
Vintage	2013
Body	Hearty, rustic and full flavoured
Producer	Azienda Agricola Mario Giribaldi
Producer Overview	The Giribaldi Winery which started in the 20th Century exports 70% of its production all over the world.
Closure Type	Cork
Food Matches	Drink with a Gressingham Duck confit or a spiced ragu