



2021 RAVERA BAROLO DOCG

WINERY

The Cogno family has been making wine in the Langhe area of Piedmont for four generations. The values of history and traditions handed down by father Elvio are enhanced by the freshness and innovation introduced by his daughter Nadia and her husband Valter Fissore.

WINE

Barolo Ravera is produced with grapes from the historical cru in Novello, a guarantee of fine aromas, savory flavor, and great complexity. The mainly calcareous soil of this old vineyards adds elegance and structure to the wine, making it ideal for ageing. Austere and severe in its early years, the Barolo Ravera does not lose its typicality with the passing of the years; on the contrary, it improves all the time. A unique testimonial for a prestigious terroir, a wine that takes the typicality of Langhe hills to the top in terms of quality.

VINEYARDS

The vineyards for Barolo Ravera extend for about two hectares and a half inside the zone of the same name. They are planted at 380 m above sea level with south and southeastern exposure. The soil is very compact calcareous clay, rich in minerals that give the wine a particular savoriness. The microclimate is affected by Alpine currents and is mitigated by the nearby Tanaro River.

VINTAGE NOTES

In 2021, winter brought mild temperatures, which led to an early bud break of the vines, but, at the same time, abundant rain, and moderate snow, which favored a large water supply,

which turned out to be fundamental during the dry, but never excessively hot summer. After this unexpected early spring, we witnessed a drastic drop in temperatures which caused a slowdown in growth of the vines. At a later time, the season was characterized by very windy days, especially in May and June, and dry, but never excessively hot. Other positive features have characterized this excellent vintage: the absence of summer hail and spring frost and the ideal temperature changes between day and night in September, while the rain that fell during the last summer days proved to be necessary to achieve complete maturation of the grapes. The quality and quantity of grapes harvested in 2021 were optimal, and the wines show excellent colors, great character and structure and are capable of giving infinite nuances.

WINEMAKING

Fermented in stainless steel, temperature-controlled, automatic pumping-over, post-fermentation maceration for 30 days with submerged cap. Aged for 24 months in large Slavonian oak barrels and for 6 months in bottle.

TASTING NOTES

The Barolo Ravera 2021 reveals, as usual, great complexity and depth, since it is the result of old vines of nebbiolo Lampia and Michet that surround the cellar. Already on the nose it expresses a remarkable elegance, due to fascinating balsamic note of eucalyptus, hints of dark fruit, in first place blackberry, spices and dry herbs. The refinement is also shown on the palate: it is full, but never opulent, due to a very silky tannic texture and a nice freshness that accompanies the sip. It is a wine that fully expresses all the typical of the variety of origin and the characteristics related to the area.

VINEYARD

Region:	Piedmont
Appellation:	Barolo DOCG
Soil:	Calcareous-clay
Age/Exposure:	60-80 years old South & Southeast exposure
Vine Density:	4,000 vines/hectare (1,600 vines/acre)
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Nebbiolo
Aging:	In large Slavonian oak barrels for 24 months

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14.5%
Residual Sugar:	1.31 g/L
Total Acidity:	5.58 g/L