



2022 RAVERA BAROLO DOCG

WINERY

Azienda Agricola Cognito produces the principal wines of the Langhe in Novello, one of the eleven townships in which Barolo Docg production is allowed. In the footsteps of its founder Elvio Cognito, today Nadia Cognito and Valter Fissore run their winery in the heart of Ravera MGA, producing wines that are able to withstand time while maintaining their aromas and freshness intact.

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

The 2022 vintage was shaped by an unusually dry season, with little winter rain or snow and an early, hot summer marked by drought and record temperatures. Despite these challenges, the grapes were harvested in excellent health, producing wines with strong character, bright freshness, and balance.

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 2022 Barolo Ravera, Cognito's flagship wine from the estate's oldest vines, shows impressive complexity and finesse. Aromas of ripe fruit, blueberry, spice, blood orange, balsamic notes, and forest floor lead into an energetic palate with integrated tannins, vibrant freshness, saline depth, and long persistence.

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:	15%
Residual Sugar:	0.81 g/L
Total Acidity:	5.581g/L