



Barolo DOCG Ravera 2012

Vietti

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| Type | Red wine |
| Origin | Italien, Piemonte |
| Producer | Vietti Castiglion Faletto |
| Classification | DOCG |
| Expansion | 32 months wooden barrel. 4 months steel tank |
| Contents | 1.5 Lt |
| Vintage | 2012 |
| Enjoyment phase | up to 21 years |
| Serving temperature | 18 - 20°C |
| Alcohol content | 14 % |
| Grape varieties | Nebbiolo 100 % |
| Article no | 10027112 |

Comments

The Rosso dei Notri is the company's base wine, obtained from a second selection of the harvest, after the grapes for the great wines have already been selected. It is a young wine that can be drunk during a meal. After the harvest, which takes place in the second and third week of September, a traditional maceration is carried out. Most of the Sangiovese is then matured in steel tanks, while the rest of the wine matures for around 3 months in French barriques.

Pairing

Strong dishes, dark meat, well-seasoned dishes, strong cheeses

Tasting notes

Sparkling intense ruby garnet. Opened with appealing, sweet fruit notes, of ripe plums, some preserved cherries, lots of forest raspberries. Also shows a lot of ripe fruit on the palate, full of raspberries, open and present, unfolds with grippy, complex tannins, describes a wide arc, in the final rich pressure, salty