

## Principiano Ferdinando Barolo 'Ravera'

(Barolo DOCG)

*Nebbiolo*



The Barolo Ravera comes a very small plot of 50 year-old vines of the old Michet clone of Nebbiolo, in the subarea of Monforte d'Alba called Ravera. Hand selected fruit, natural fermentation with no added sulfur, and 24 months in 400-liter Slavonic oak casks and old French Tonneau; the wine is then bottled and rests for 1 year before release. Phenomenal depth and complexity shoot forth from the glass, with intense earthy tones and slight floral notes. Bright cherry fruit is on a level playing field with the damp forest floor, mushrooms, rose petals, and tar, giving way to high acidity, gripping tannins, and a rustic overall mouth feel.

*Bon Vivant*

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