



AZIENDA AGRICOLA
CAGLIERO

Barolo, Piemonte (Italy)

BAROLO RAVERA 2012

BAROLO DOCG

+224902 (SL)

BCLS Retail \$67.99

Wholesale \$52.34



96 points Decanter World Wine Awards



Gold Medal, Decanter WWA



Double Gold Medal
Sakura Japan Wine Awards 2017

“An exuberant wine with an exotic spicy nose ... fresh and juicy with chalky tannins and great length.” — Decanter WWA 2017

Intense garnet red colour, bouquet of very fresh fruits with a touch of spice and a faint scent of white truffle. Long, smooth and beautifully balanced flavour.

Perfect for roasts, tasty cheeses, wild game, stews and grilled meats, as well as zesty appetizers and highly seasoned pasta dishes. Serve at 18°C, but not cooler.

LOCATED in the heart of the Barolo area, Cagliero has been producing some of the most famous red wines in Italy on their 7.5 hectare family vineyard estate, managed by the family for over 500 years (since the 15th century). All products are made with exceptional quality from the single estate vineyards located in some of the best and well known crus in Barolo, with favourable south-south-east exposure. Their range of excellent wines are appreciated worldwide by critics and connoisseurs alike.

Technical Data

Nebbiolo 100%

Vineyard: 320 m above sea level, south-south east-facing slope

Soil: Medium consistency clay on a blue marl layer (Tertiary period), with sand outcrops

Yield: 6000 kg - 4000 litres/hectare after heavy thinning of the bunches

Vinification: Carefully controlled fermentation at 32°C, 10 day minimum skin maceration

Ageing: 85% 2 years Slavonian oak casks, 15% 1 year French oak tonneaux.

Ageing Potential: 10-15 years

Serving temperature: 18°C

14% alc./vol.

Case 6 x 750 ml



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