



AZIENDA AGRICOLA
CAGLIERO

Barolo, Piemonte (Italy)

BAROLO RAVERA 2015

BAROLO DOCG

+224902 (SL)

BCLS Retail \$67.99

Wholesale \$52.34



93 points Wine Enthusiast



Silver Medal Decanter AWA 2019

"This opens with classic Nebbiolo aromas of rose petal, red cherry, leather and a hint of truffle. The bright juicy palate doles out crushed raspberry, licorice and tobacco alongside austere but polished tannins and fresh acidity. It's already tempting but will improve after more aging. Drink 2020–2030." — Wine Enthusiast, May 2018

"Dark, musky spice, with drips of tar, juicy cherries, violets and graphite, solidly supported by lively acidity and structured tannins. Shows a coiled, reserved power." — 93 points, Decanter Asia Wine Awards 2019

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, Cagliari 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



Choice Import Agencies



+224902