



Barolo, Piemonte (Italy)

BAROLO RAVERA 2017-18

BAROLO DOCG

+224902 (SL)BCLS Retail \$64.99

Wholesale \$49.39

94 pts Gilbert & Gaillard
Double Gold (2018 vintage)



91 pts Gilbert & Gaillard
Double Gold (2017 vintage)



2018 - "Red with bricking. Open nose showing tones of cigar box, leather and exotic essences. Very full right from the attack, with racy aromas which become sustainably established. The finish shows very enjoyable length." — Gilbert & Gaillard, 2022

2017 - "Beautiful garnet-red with faint bricking. Nose of red and black fruits with pepper and humus touches. Generous, complex palate accented by jammy fruit with perfectly integrated tannins. Serve with Asian foods." — Gilbert & Gaillard, 2021

2017 - "This opens with aromas of violet, cedar and cooking spice. The linear palate is already rather accessible, offering black plum, mocha and star anise alongside dusty tannins. Drink 2023–2029." — Kerin O'Keefe, Wine Enthusiast, May 2018

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 ha estate, managed by the family since the 15th century. All products are made with exceptional quality from single estate vineyards located in some of the best and well known crus in Barolo, with favourable SSE 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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