

AZIENDA AGRICOLA  **GIACOMO GRIMALDI**

BAROLO RAVERA D.O.C.G.



WINE: BAROLO “RAVERA” D.O.C.G.

APPELLATION: BAROLO D.O.C.G.

AREA OF PRODUCTION: NOVELLO

CRU: “RAVERA”

VINEYARD SURFACE: 0,50 HECTARE

GRAPE: NEBBIOLO 100%

SOIL COMPOSITION: SANT’AGATA MARLS

EXPOSURE: EAST

VINIFICATION: 8/10 days of maceration with temperature controlled in steel vat. Malolactic fermentation occurs in barrique. Aging for 12 months in French barriques (25% new) and 12 months in cask, blend in stainless steel tanks for 8 months.

ALCHOOL CONTENT: 14,5%

BOTTLES 0,75 LT PRODUCED 3250, 150 MAGNUM 1,5 LT, 30 MAGNUM 3 LT