

Giribaldi, Barolo Ravera DOCG Riserva

SAQ Code: 15218598

Format: 750 ml

DESCRIPTION

Ruby red color with brick reflections. The nose reveals an enchanting aroma of cherry liqueur, mixed berry jam with a hint of white pepper, typical of these crus and the land of Novello. The complex nose is followed by a warm palate with notes of vanilla. It is extraordinarily soft and enveloping, with sweet and complex tannins. The spiciness returns in the mouth, blending with the fruit in unparalleled elegance for an exceptional vintage.

Country: Italy

Region: Piedmont

Geographical Location: The grapes for this wine come from the municipality of Novello at an altitude of 360 meters above sea level. The Ravera cru stands out for its innate elegance, soft tannins, and pleasantness.

Vineyard and Planting: The vineyard is planted with Nebbiolo (10% Michet, 80% Lampia, 10% Rosè).

Vinification Process: Traditional submerged cap vinification for twenty-five days. Afterward, it was racked and rested for 2 months in stainless steel tanks. The wine then matured for 60 months in oak barrels, French origin tonneaux, and was further refined in the bottle in an underground cellar with a constant temperature.

Pairing: Exceptional with game, red meats in general, braised dishes, and roasts. It is an excellent wine for meditation. It pairs very well with dark chocolate and cocoa-based desserts.

Serving Temperature: 18°C - 20°C

PRODUCER

Azienda Giribaldi

AGENCY

Agile, Wine & Spirits



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