



## BAROLO DOCG RAVERA 2009

Azienda Agricola Cagliero S.S., Piedmont, Italy

**LCBO # 508127 | 14.0% alc./vol. | \$67.00 | Release: 27-Apr-2019**

*"This classically crafted Barolo has a balsamic fragrance of eucalyptus, thyme and bay leaf, with hints of rose and leather. The palate delivers wild cherry and mint flavours that show layers of depth. With its firm, ripe tannins and fresh acidity, this is already enjoyable, but will age well for a decade or more."*

**Score – 94p. (Kerin O'Keefe, Wine Enthusiast, 2013)**

### History and Terroir:

Family owned farm for over three centuries, after the World War II started bottling own wines under Cagliero name. Cagliero is one of the oldest winegrowing families of the Barolo. Now 6 Ha of vineyards (2.5 Ha Nebbiolo for Barolo and the remainder planted to Dolcetto and Barbera).

The grape is Nebbiolo, the protagonist of so many great wines. The Barolo zone, includes the hills and valleys of 11 villages on the right side of river Tanaro.



### Vinification:

The skins are macerated for at least 10 days, malolactic fermentation. Most of the wine is matured for more than 2 years in Slovenian oak casks, while the remaining part is matured for about 12 months in medium toasted French oak tonneaux. Then the two wines are blended together and complete the maturation several months prior bottling.

**Variety:** Nebbiolo 100%

**Residual sugar:** 2 g/L

**Serving suggestion and food pairing:** Serve at 18°C. This wine is the perfect mate for roasts, tasty cheeses, wild game, stews and grilled meats. Some zesty appetizers and highly seasoned pasta dishes are a good companion for this wine.

**Wine Enthusiast '13**

**94p**

**Jancis Robinson (08vntg)**

**16.5p**



Jancis Robinson  
JancisRobinson.com