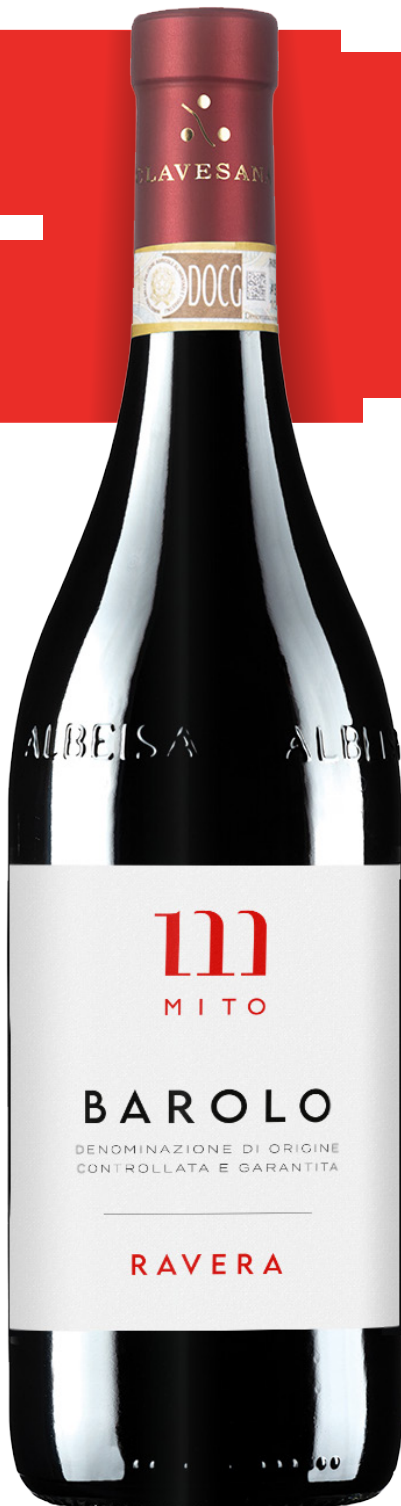


M
MITO

THE MITO RANGE
REPRESENTS OUR AMBITION



BAROLO DOCG RAVERA

VINEYARD AND VINTAGE

Our Barolo DOCG Ravera is born in a 0.37 hectare vineyard at an altitude of 420m. s.l.m. which embraces a hill with east and south-east exposure; the arrangement on the high side of the hill and the good exposure allow ideal irradiation to obtain the right ripening. The planting density of about 4400 plants per hectare leads to the production of almost 2 kg of grapes per plant; the winegrowers, in the month of August, carry out manual selection to favor a better quality yield of the plant.

In terms of climatic trends, the 2018 vintage has been a traditional one; both winter and spring were rainy. The summer saw a significant increase in temperatures which favored the maturation. In the Barolo area, sugar levels increased in the last period of the season as well as an acceleration of phenolic maturity which allowed us to reach the harvest with excellent parameters.

PRODUCTION AND TASTING

After the crushing phase, the must is left to macerate, for a period of about 14 days, in a small container of vitrified cement; after racking, the Barolo completes the malolactic fermentation and continues the static sedimentation in the cellar. In the spring following the pressing, the wine is aged in 4 500lt Slavonian oak tonneaux for a period of 25 months before being bottled in the following summer.

Our Barolo DOCG Ravera stands out for its freshness brought by a sustained and well-balanced acidity; the scents are those of small red fruits followed by balsamic notes and sweet spices. The well-marked and velvety tannins return a wine of great elegance and an intense final length.



PRODUTTORI
IN CLAVESANA
CANTINA CLAVESANA



www.inclavesana.it