

# Lo Zoccolaio

Cascina in Barolo



## PRODUCER PROFILE

Estate owned by: Gianni Martini/Eleonora Martini  
Winemaker: Massimo Marasso  
Total acreage under vine: 75  
Estate founded: 1890  
Winery production: 6,000 Bottles  
Region: Piemonte  
Country: Italy

## Lo Zoccolaio Ravera Riserva 2016

### WINE DESCRIPTION

Cascina Lo Zoccolaio is dedicated to tradition. The grapes are treated with love and respect at every single phase of production from the vineyards to the cellar. Lo Zoccolaio goes by the following guidelines: no use of herbicides, the use of legumes as fertilizers, and always having respect for the rhythms of nature. The harvest is carried out rigorously by hand selecting only the best grapes.

Barolo Ravera is produced with the grapes of the most important cru in Novello, consistently achieving a wine with fine aromas, rich flavor, and great complexity. The mainly calcareous soil of this historical vineyard adds elegance and structure to the wine, making it ideal for aging. Austere and severe in its early years, Barolo Ravera loses none of its typicity with the passing of time.

After the harvest, destalking, and soft pressing, the wine is fermented in temperature controlled tanks with the musts in contact with the skins and pips. After racking, the ideal conditions for a perfect malolactic fermentation are created in the cellar. The wine matures in Slavonia oak barrels for 42 months and ages in bottle before being released. Everything is done with respect for tradition, and with the most modern methodologies and tools.

### TASTING NOTES

Ruby red color with bright reflections. Ravera has an intense bouquet, full and lingering; it recalls dried roses, alpine flowers and wood. This is a wine with great structure – well-balanced thanks to the ripe tannins. Nuanced and lingering aromas and good acidity makes the Ravera a pleasing and charming wine.

### FOOD PAIRING

Paired with rich red meat dishes and mature cheeses, it can also make for a pleasant after dinner drink.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Barolo DOCG
Vineyard name:	Ravera (Novello)
Vineyard size:	3
Soil composition:	Calcareous-Marn
Training method:	Guyot
Elevation:	1,000 feet
Exposure:	Southeastern
Year vineyard planted:	1964; replanting in 1999
Harvest time:	October
First vintage of this wine:	2001
Bottles produced of this wine:	6,000
Average Wine Age:	30

### WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	18 days
Fermentation temperature:	82 °F
Maceration technique:	Submerged-Cap Fermentation
Length of maceration:	8 days
Type of aging container:	Barrels
Size of aging container:	2500L
Age of aging container:	2nd passage (after it is used with Barbera)
Type of oak:	Slavonian
Length of aging before bottling:	42 months
Length of bottle aging:	6 months
Total SO <sub>2</sub> :	115 mg/L

### ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.6
Residual sugar:	<1 g/L
Acidity:	5.5 g/L
Dry extract:	30.5 g/L