



Barbera d'Alba DOC

Superiore

Location: Monforte d'Alba,
Loc. San Sebastiano and Novello,
"Ravera" sub-area

Hectares: 1.9 ha

Exposure: south-east

Altitude: 360-380 m

Grape variety: Barbera 100%

Plant density: 4,500 vines per hectare

Type of harvest: manual

Soil: clay and clay-sandy

Vinification: spontaneous fermentation on the skins in stainless steel tanks for 30 days. 70% malolactic fermentation takes place in oak barrels and the remaining 30% in used tonneaux and barriques.

Ageing: 12 months in wood, with subsequent bottling in November

Ageing potential: 15 years and more

Production: 6,500 bottles

Format: 0.75 L

Serving temperature: 18-20° C

Sensory profile: full, well-structured, enveloping, long taste. Aromatic bouquet with hints of red berries, candied and preserved fruit in spirits, and spices. Full and fresh in the mouth, it is a highly drinkable wine.



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13
CAMPAIGN FINANCED ACCORDING TO (EC) REGULATION NO. 1308/13

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