



Barolo DOCG

Location: Barolo, Monforte d'Alba,
La Morra, Serralunga

Hectares: 3 ha

Exposure: south, south-west,

Altitude: 250-360 m

Grape variety: Nebbiolo 100%

Plant density: 4,500 vines per hectare

Type of harvest: manual

Soil: Sant'Agata marl, Diano d'Alba fossils
and sandstone

Vinification: spontaneous fermentation on the
skins in stainless steel tanks for 30-35 days.
80% of malolactic fermentation takes place in
large Austrian oak barrels and the remaining
20% in used barriques.

Ageing: 24 months in oak barrels, with
subsequent bottling in August.

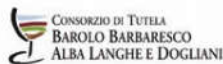
Ageing potential: 20 years and more

Production: 8,000 bottles

Format: 0.75 L - 1.5 L Magnum

Serving temperature: 18° C

Sensory profile: bouquet with aromas
of sage, red berries, and tobacco and rose
notes. Full, elegant flavour, with deep, soft,
enveloping tannins.



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

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