



Nebbiolo d'Alba DOC

Location: San Sebastiano
in Monforte d'Alba

Hectares: 1.3 ha

Exposure: south

Altitude: 360 m

Grape variety: Nebbiolo 100%

Plant density: 4,500 vines per hectare

Type of harvest: manual

Soil: clay and limestone, alternating with marl and fossiliferous sandstone, tending to "elveziano".

Vinification: spontaneous fermentation on the skins in stainless steel tanks for 17 days. 80% of malolactic fermentation takes place in large Austrian oak barrels and the remaining 20% in used tonneaux and barriques.

Ageing: 12 months in Austrian oak, with subsequent bottling in November.

Ageing potential: 15 years and more

Production: 4,500 bottles

Format: 0.75 L

Serving temperature: 18°C

Sensory profile: full, elegant flavour, with soft, enveloping tannins. Aromatic bouquet with hints of rose, red berries and spices.



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

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