



CARLO REVELLO & FIGLI

Barbera d'Alba Superiore

Piedmont

CARLO REVELLO & FIGLI



BARBERA D'ALBA
DENOMINAZIONE DI ORIGINE CONTROLLATA

IMBOTTIGLIATO DA/ BOTTLED BY
Az. Agr. Revello F.lil-La Morra-ITALIA
Distribuito da Az.Agr.Carlo Revello&Figli-La Morra-ITALIA
RED WINE - PRODUCT OF ITALY - PRODOTTO IN ITALIA

750 ML
75 cl e

L. 06-2015
CONTIENE SOLFITI
CONTAINS SULPHITES
ENTHÄLT SULFITE
INDEHOLDER SULFITER

ALC. 13.5% BY VOL.
13,5% vol

Appellation: BARBERA D'ALBA SUPERIORE DOC
Zone: Annunziata District (La Morra - province of Cuneo)

Cru: n/a

Vineyard extension (hectares): 1.5

Blend: 100% Barbera

Vineyard age (year of planting): Barbera 1995

Soil Type: Calcareous-clayey

Exposure: East (270 meters above sea level), West (240 meters above sea level)

Altitude: n/a

Colour: Ruby red with purple reflections

Nose: Vinous, intense, violet and graphite notes

Flavour: Full, well structured, warm, quite soft, fresh, intense

Serving temperature (°C): 16-18

Match with: Medium seasoned cheese, white and red meat dishes, pasta dishes

Average no. bottles/year: 10,000

Alcohol %: n/a

Grape yield per hectare tons: 7

Notes: n/a

Vinification and ageing: Fermentation and maceration with the skins in vertical steel vats for approx. 6/8 days, the alcoholic fermentation is completed in steel tanks for approx. 10 days, malolactic fermentation in steel. The wine matures for 12 months, of which 4-6 months in wood, bottling during the month of August, the wine is released during the month of November (in the year following the harvest)

Awards: n/a

Estate History

Enzo and Carlo Revello take over their father's estate in 1990: their vineyards, once belonging to the local parish, boast parcels in the crus of Giachini, Rocche dell'Annunziata, Conca dell'Annunziata and Gattera. Starting in 2016 the two brothers decided to divide the property in two: each have approximately 50% of the vineyards. This decision was mainly taken in order to favour the new generation by giving it responsibility and work. Erik, Carlo's eldest son, after having finished the school of oenology in Alba, is now working full time at the estate. Niklas, the younger son of Carlo, is studying at the Liceo Scientifico (scientific high school). Carlo has purchased a new homestead and a cellar in La Morra in the Santa Maria district, his estate is called "Carlo Revello e Figli" and the logo on the labels is new. The cellar is now fully equipped and functioning normally. The crus of Giachini and Rocche are now part of this estate. Two Baroli will be released for the 2013, 2014 and 2015 vintages: a "classical" Barolo and a Barolo which is the blend of the wines made from the Conca, Giachini and Rocche crus. Starting from the 2016 vintage, three Baroli will be released: a "classical" Barolo, Barolo Giachini and Barolo Riserva Rocche. The estate will also release Barbera d'Alba (the 2016 vintage in 2017), Dolcetto d'Alba (the 2016 vintage in 2017), Langhe Nebbiolo (the 2015 vintage in 2017).



MARC DE GRAZIA SELECTIONS SRL
FINE WINES FROM THE GREAT CRUS OF ITALY

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CARLO REVELLO & FIGLI

Barolo

Piedmont

CARLO REVELLO & FIGLI



BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

IMBOTTIGLIATO DA/ BOTTLED BY

Az. Agr. Revello F.lil-La Morra-ITALIA

Distribuito da Az.Agr.Carlo Revello&Figli-La Morra-ITALIA

RED WINE - PRODUCT OF ITALY - PRODOTTO IN ITALIA

750 ML

75 cl e

L. 07-2015
CONTIENE SOLFITI
CONTAINS SULPHITES
ENTHÄLT SULFITE
INDEHOLDER SULFITER

ALC. 14.5% BY VOL.

14,5% vol

Appellation: BAROLO DOCG

Zone: La Morra

Cru: Gattera together with the vineyards used for Barolo “base”

Vineyard extension (hectares): 2.5

Blend: 100% Nebbiolo

Vineyard age (year of planting): Nebbiolo 1957,1987

Soil Type: Calcareous-clayey

Exposure: various

Altitude: n/a

Colour: Intense ruby red

Nose: Intense, complex, red fruit, vanilla, officinal herbs, china root, mint

Flavour: Very pleasant, evident but silky tannins, the aroma comes back in the aftertaste

Serving temperature (°C): 18

Match with: Seasoned cheese, red meat, game, dishes with truffle

Average no. bottles/year: 7,000

Alcohol %: n/a

Grape yield per hectare tons: 5.5

Notes: n/a

Vinification and ageing: Fermentation and maceration with the skins in vertical fermenters for approx. 7-10 days. Malolactic fermentation in steel. The wine then matures in large Slavonian oak casks (capacity 25-15 hectolitres) for 24 months. Finishing in the bottle for 6 months.

Awards: n/a

Estate History

Enzo and Carlo Revello take over their father's estate in 1990: their vineyards, once belonging to the local parish, boast parcels in the crus of Giachini, Rocche dell'Annunziata, Conca dell'Annunziata and Gattera. Starting in 2016 the two brothers decided to divide the property in two: each have approximately 50% of the vineyards. This decision was mainly taken in order to favour the new generation by giving it responsibility and work. Erik, Carlo's eldest son, after having finished the school of oenology in Alba, is now working full time at the estate. Niklas, the younger son of Carlo, is studying at the Liceo Scientifico (scientific high school). Carlo has purchased a new homestead and a cellar in La Morra in the Santa Maria district, his estate is called “Carlo Revello e Figli” and the logo on the labels is new. The cellar is now fully equipped and functioning normally. The crus of Giachini and Rocche are now part of this estate. Two Baroli will be released for the 2013, 2014 and 2015 vintages: a “classical” Barolo and a Barolo which is the blend of the wines made from the Conca, Giachini and Rocche crus. Starting from the 2016 vintage, three Baroli will be released: a “classical” Barolo, Barolo Giachini and Barolo Riserva Rocche. The estate will also release Barbera d'Alba (the 2016 vintage in 2017), Dolcetto d'Alba (the 2016 vintage in 2017), Langhe Nebbiolo (the 2015 vintage in 2017).



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CARLO REVELLO & FIGLI

Dolcetto d'Alba

Piedmont



Appellation: DOLCETTO D'ALBA DOC

Zone: Annunziata District (La Morra - province of Cuneo)

Cru: n/a

Vineyard extension (hectares): 1

Blend: 100% Dolcetto

Vineyard age (year of planting): Dolcetto 1980

Soil Type: Calcareous-Clayey

Exposure: East (260 meters above sea level) and West (230 meters above sea level)

Altitude: n/a

Colour: Ruby red with purple reflections

Nose: Vinous, fruity, ripe cherry, blueberry

Flavour: Full, harmonic, fresh, soft, pleasant almond note in the aftertaste

Serving temperature (°C): 16-18

Match with: Suitable for every meal, cured meats, pasta dishes

Average no. bottles/year: 6,000

Alcohol %: n/a

Grape yield per hectare tons: 6

Notes: n/a

Vinification and ageing: Fermentation and maceration with the skins in steel vats for approx. 6 days, the alcoholic fermentation is completed in stainless steel vats for approx 10 days, malolactic fermentation takes place in steel. The wine matures in steel for 10 months, bottling in the month of August, the wine is released in September of the year following the harvest

Awards: n/a

Estate History

Enzo and Carlo Revello take over their father's estate in 1990: their vineyards, once belonging to the local parish, boast parcels in the crus of Giachini, Rocche dell'Annunziata, Conca dell'Annunziata and Gattera. Starting in 2016 the two brothers decided to divide the property in two: each have approximately 50% of the vineyards. This decision was mainly taken in order to favour the new generation by giving it responsibility and work. Erik, Carlo's eldest son, after having finished the school of oenology in Alba, is now working full time at the estate. Niklas, the younger son of Carlo, is studying at the Liceo Scientifico (scientific high school). Carlo has purchased a new homestead and a cellar in La Morra in the Santa Maria district, his estate is called "Carlo Revello e Figli" and the logo on the labels is new. The cellar is now fully equipped and functioning normally. The crus of Giachini and Rocche are now part of this estate. Two Baroli will be released for the 2013, 2014 and 2015 vintages: a "classical" Barolo and a Barolo which is the blend of the wines made from the Conca, Giachini and Rocche crus. Starting from the 2016 vintage, three Baroli will be released: a "classical" Barolo, Barolo Giachini and Barolo Riserva Rocche. The estate will also release Barbera d'Alba (the 2016 vintage in 2017), Dolcetto d'Alba (the 2016 vintage in 2017), Langhe Nebbiolo (the 2015 vintage in 2017).



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FINE WINES FROM THE GREAT CRUS OF ITALY

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CARLO REVELLO & FIGLI

Langhe Nebbiolo

Piedmont

CARLO REVELLO & FIGLI



LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

NEBBIOLO

IMBOTTIGLIATO DA/ BOTTLED BY

Az. Agr. Revello F.II-La Morra-ITALIA

Distribuito da Az.Agr.Carlo Revello&Figli-La Morra-ITALIA

RED WINE - PRODUCT OF ITALY - PRODOTTO IN ITALIA

750 ML

75 cl e

L. 03-2015
CONTIENE SOLFITI
CONTAINS SULPHITE
ENTHÄLT SULFITE
INDEHOLDER SULFITER

ALC. 14% BY VOL.

14% vol

Appellation: LANGHE NEBBIOLO DOC

Zone: Annunziata District (La Morra - province of Cuneo)

Cru: n/a

Vineyard extension (hectares): n/a

Blend: 100% Nebbiolo

Vineyard age (year of planting): Nebbiolo 1996

Soil Type: Calcareous, clayey

Exposure: South-East (230 meters above sea level) and South-West (250 meters above sea level)

Altitude: n/a

Colour: Intense ruby red

Nose: Very fruity, vinous, red fruit

Flavour: Red and black cherry, structured, medium acidity

Serving temperature (°C): 16

Match with: Suitable for the whole meal, salame, white meat

Average no. bottles/year: 4,800

Alcohol %: n/a

Grape yield per hectare tons: 6.5

Notes: n/a

Vinification and ageing: Fermentation and maceration with the skins for approx. 6 days, the alcoholic fermentation is completed in steel tanks for approx. 10 days, malolactic fermentation in steel. The wine matures in wood for 6-8 months, bottling in the month of August and release on the market in the month of September one year after the year of the harvest.

Awards: n/a

Estate History

Enzo and Carlo Revello take over their father's estate in 1990: their vineyards, once belonging to the local parish, boast parcels in the crus of Giachini, Rocche dell'Annunziata, Conca dell'Annunziata and Gattera. Starting in 2016 the two brothers decided to divide the property in two: each have approximately 50% of the vineyards. This decision was mainly taken in order to favour the new generation by giving it responsibility and work. Erik, Carlo's eldest son, after having finished the school of oenology in Alba, is now working full time at the estate. Niklas, the younger son of Carlo, is studying at the Liceo Scientifico (scientific high school). Carlo has purchased a new homestead and a cellar in La Morra in the Santa Maria district, his estate is called "Carlo Revello e Figli" and the logo on the labels is new. The cellar is now fully equipped and functioning normally. The crus of Giachini and Rocche are now part of this estate. Two Baroli will be released for the 2013, 2014 and 2015 vintages: a "classical" Barolo and a Barolo which is the blend of the wines made from the Conca, Giachini and Rocche crus. Starting from the 2016 vintage, three Baroli will be released: a "classical" Barolo, Barolo Giachini and Barolo Riserva Rocche. The estate will also release Barbera d'Alba (the 2016 vintage in 2017), Dolcetto d'Alba (the 2016 vintage in 2017), Langhe Nebbiolo (the 2015 vintage in 2017).



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CARLO REVELLO & FIGLI

Barolo R.G

Piedmont

CARLO REVELLO & FIGLI



BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

R.G.

PRODOTTO E IMBOTTIGLIATO DA/ ESTATE BOTTLED BY
Az. Agr. Carlo Revello & Figli
La Morra - ITALIA

RED WINE - PRODUCT OF ITALY - PRODOTTO IN ITALIA

750 ML

75 cl e

L. 05-2016
CONTIENE SOLFITI
CONTAINS SULPHITES
ENTHÄLT SULFITE
INDEHOLDER SULFITER

ALC. 15% BY VOL.

15% vol

Appellation: BAROLO DOCG

Zone: La Morra

Cru: Rocche, Giachini, Conca

Vineyard extension (hectares): 1.5

Blend: 100% Nebbiolo

Vineyard age (year of planting): Nebbiolo 1954,2001

Soil Type: calcarous-clayey

Exposure: south

Altitude: 270 meters above sea level (Giachini), 270 meters above sea level (Rocche), 250 meters above sea level (Conca)

Colour: bright garnet red

Nose: Intense, complex, red fruit, spices, liquorice

Flavour: Very pleasant, evident but silky tannins, the aroma comes back in the aftertaste

Serving temperature (°C): 18

Match with: Seasoned cheese, red meat, game, dishes with truffle

Average no. bottles/year: 4,000

Alcohol %: n/a

Grape yield per hectare tons: 5.5

Notes: The name of this wine is the acronym of the Rocche and Giachini crus, but it is also named after the father of Carlo and Enzo, Giacomo Revello.

Vinification and ageing: Alcoholic fermentation and maceration with the skins in vertical steel vats for 7-10 days. Malolactic fermentation in steel. The wine matures in large Slavonian oak casks (15-25 hectolitres) for 24 months. Finishing in the bottle for 6 months.

Awards: n/a

Estate History

Enzo and Carlo Revello take over their father's estate in 1990: their vineyards, once belonging to the local parish, boast parcels in the crus of Giachini, Rocche dell'Annunziata, Conca dell'Annunziata and Gattera. Starting in 2016 the two brothers decided to divide the property in two: each have approximately 50% of the vineyards. This decision was mainly taken in order to favour the new generation by giving it responsibility and work. Erik, Carlo's eldest son, after having finished the school of oenology in Alba, is now working full time at the estate. Niklas, the younger son of Carlo, is studying at the Liceo Scientifico (scientific high school). Carlo has purchased a new homestead and a cellar in La Morra in the Santa Maria district, his estate is called "Carlo Revello e Figli" and the logo on the labels is new. The cellar is now fully equipped and functioning normally. The crus of Giachini and Rocche are now part of this estate. Two Baroli will be released for the 2013, 2014 and 2015 vintages: a "classical" Barolo and a Barolo which is the blend of the wines made from the Conca, Giachini and Rocche crus. Starting from the 2016 vintage, three Baroli will be released: a "classical" Barolo, Barolo Giachini and Barolo Riserva Rocche. The estate will also release Barbera d'Alba (the 2016 vintage in 2017), Dolcetto d'Alba (the 2016 vintage in 2017), Langhe Nebbiolo (the 2015 vintage in 2017).



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