



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).



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