



CARLO REVELLO & FIGLI

Langhe Nebbiolo

Piedmont



Appellation: LANGHE NEBBIOLO DOC

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

Cru: n/a

Vineyard extension (hectares): 1

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: 0

Alcohol %: n/a

Grape yield per hectare tons: 6.5

Notes: Depending on the vintage, Barolo is declassified to Langhe Nebbiolo

Vinification and ageing: Fermentation and maceration with the skins for approx. 4 days, the alcoholic fermentation is completed in steel tanks for approx. 10 days, malolactic fermentation in steel. The wine matures in old French oak barriques for 12-14 months, bottling in the month of July and release on the market in the month of September two years 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 so that the vineyard extension of each estate is approximately of 7.5 hectares. 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

www.marcdegrazia.com