



CARLO REVELLO & FIGLI

Barolo R.G

Piedmont

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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:** calcareous-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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