



FRATELLI
REVELLO®

Barbera d'Alba Ciabot du Re



VINEYARD: Barbera, planted in 1975

EXPOSURE: vineyards in loc. Annunziata, measuring 0.7 ha, facing south, at 240 metres above sea level, and southeast, at 250 metres above sea level.

SOIL: Calcareous – Clay

YIELD PER HECTARE: 6.0 tonnes of grapes

HARVEST TIME: early-mid October

VINIFICATION: in horizontal roto-fermenters for about 8/10 days, with skins, followed by completion of alcoholic fermentation in stainless steel tanks for about 10/15 days. and malolactic fermentation in barriques.

AGEING: in French oak barriques, 80% new, for 18 months; bottling in July and release for sale in September two years after harvesting.

ANALYTICAL DATA: alcohol content 14.5/15.5 % Vol.
total acidity: 5.80/6.50 g/l

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