



FRATELLI
REVELLO®

Barolo Cerretta



VINEYARD: Nebbiolo, planted in 2000-2010

EXPOSURE: south

SOIL: clay marl-calcareous

YIELD PER HECTARE: 5.5/6.0 tonnes of grapes

HARVEST TIME: early-mid October

VINIFICATION: in horizontal roto-fermenters for about 6-8 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 barriques, 40% new and 60% already used for 12 months; ageing continues for the next 12 months in Slavonian oak barrels; bottling in July the year before release for sale; sale in March of the fourth year after harvesting.

ANALYTICAL DATA: alcohol content 13.5/15.0 % Vol.
total acidity: 5.10/5.80 g/l

Azienda Agrituristica F.lli Revello

Fraz. Annunziata, 103 – La Morra (CN) Italia

Tel. +39.0173.50276 – Fax. +39.0173.50139

www.revello.wine - revello@revellofratelli.com