



FRATELLI  
REVELLO®

# Barolo Conca



**VINEYARD:** Nebbiolo, planted in 1954

**EXPOSURE:** vineyards in loc. Annunziata subzone Conca dell'Annunziata, measuring 0.7 ha, facing south at 250 metres above sea level

**SOIL:** Calcareous – Clay

**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 24 months; 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

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