



FRATELLI
REVELLO®

Barolo



VINEYARD: Nebbiolo, planted in 1960 – 2000

EXPOSURE: vineyards in loc. Annunziata, measuring 2.3 ha, facing southeast, at 250 metres above sea level, and southwest, at 260 metres above sea level.

SOIL: Calcareous – Clay

YIELD PER HECTARE: 6.0/7.0 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 steel tanks.

AGEING: in French barriques, 20% new and 80% 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 13.5/14.5 % Vol.
total acidity: 5.10/5.80 g/l

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