



FRATELLI
REVELLO®



Barolo Rocche dell'Annunziata

VINEYARD: Nebbiolo

PLANTED IN: 1960

EXPOSURE: vineyards in loc. Annunziata subzone Rocche dell'Annunziata, measuring 3000 metres, facing south at 270 metres above sea level

SOIL: Calcareous – Clay

YIELD PER HECTARE: 5.5/6.0 tonnes of grapes

HARVEST TIME: early-mid October

VINIFICATION: in stainless steel tanks, with frequent pumping over, for about 6 days, with skins, followed by completion of alcoholic fermentation in stainless steel tanks for about 10 days. and malolactic fermentation in barriques.

AGEING: in French barriques, 50% new and 50% 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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