



FRATELLI
REVELLO®

Dolcetto d'Alba



VINEYARD: Dolcetto, planted in 1980

EXPOSURE: vineyards in loc. Annunziata, measuring 0.7 ha, facing east, at 260 metres above sea level, and west, at 230 metres above sea level.

SOIL: Calcareous – Clay

YIELD PER HECTARE: 8.0 tonnes of grapes

HARVEST TIME: mid-September

VINIFICATION: in horizontal roto-fermenters for about 6 days, with skins, followed by completion of alcoholic fermentation in stainless steel tanks for about 10/15 days. and malolactic fermentation in steel.

AGEING: in steel for 10 months; bottling in July; sale in September of the year after harvesting.

ANALYTICAL DATA: alcohol content 13.0/14.0 % Vol.
total acidity: 5.00/5.60 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