



FRATELLI
REVELLO®

Langhe Nebbiolo



VINEYARD: Nebbiolo, planted in 1996

EXPOSURE: vineyards in loc. Annunziata, measuring 0.9 ha, facing southeast, at 230 metres above sea level, and southwest, at 250 metres above sea level.

SOIL: Calcareous – Clay

YIELD PER HECTARE: 8.0 tonnes of grapes

HARVEST TIME: early October

VINIFICATION: in horizontal roto-fermenters for about 5/6 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 French oak barriques, already used for 12-14 months; bottling in July and release for sale in September two years after harvesting.

ANALYTICAL DATA: alcohol content 13.5/14.5 % Vol.
total acidity: 5.10/5.80 g/l

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