

# RÉVA

## WINERY

THE AUDACITY OF A NEOCLASSIC WINE



*This wine tells us about having believed in a unique variety of its kind (S. Gris), an identity wine, sought after, treating it meticulously, obtaining excellent results that we enjoy today inside the glass.*

## CLASSIC SELECTION

### Langhe DOC Bianco "Grey"



**Grape varietal:** 70% Sauvignon Gris, 30% Sauvignon Blanc

**Area of production:** Monforte D'Alba, Novello (Ravera)

**Harvest:** Hand-harvested

**Density:** 4.500 plants per hectare

**Winemaking:** Selection of grapes on a sorting table. After the harvest, which takes place strictly in the early morning hours, the grapes are transferred to cold storage rooms where they remain at 0°C for 72 hours to avoid oxidation during the pressing phase.

It will be followed by a soft pressing and a contact with the skins for about 4 hours after which the must is naturally decanted.

The fermentation is carried out in steel tanks at a controlled temperature and will end up in large Austrian oak barrels where it will remain for 6 months.

The two varieties are kept separate until bottling. In April of the year following the harvest, the wine will be blended, bottled and aged for at least 10 months in the bottle before being released.

**Soil:** Marne di Sant' Agata

**Alcohol:** 13,5%

**Ha:** 1,9 ha

**Exposure:** South-East

**Altitude:** 300-350m

**Bottles produced:** 11.000

**Format:** 0,75 l - 1,5 l



*Its peculiar delicate skin distinguishes it from many other varieties. Our Dolcetto is intended to be a pleasant wine, maintaining its bitterness in perfect harmony with crisp fruit and spicy notes. It is best served at a slightly lower temperature for maximum impact and expression.*

## CLASSIC SELECTION

### Dolcetto d'Alba DOC



**Grape varietal:** 100% Dolcetto

**Area of production:** Monforte D'Alba, Località San Sebastiano

**Harvest:** Hand-harvested

**Density:** 4.000 plants per hectare

**Winemaking:** Manual selection of grapes on a sorting table.

Soft pressing and subsequent spontaneous alcoholic fermentation in contact with the skins in steel tanks at controlled temperature for about 15 days.

The wine will remain in steel tanks for 6 months and will be bottled in March.

**Soil:** Marne di Sant'Agata

**Alcohol:** 13,5%

**Ha:** 1,4 ha

**Exposure:** South

**Altitude:** 360m

**Bottles produced:** 10.000

**Format:** 0,75 l



*We pay particular attention to our Langhe Nebbiolo, an aspect that is very important to us, in order to preserve the primary aromas of the variety. The agronomic approach is different from that of Barolo, we always try to protect the grapes from direct sunlight with the leaf apparatus, and we do not carry out excessive thinning in order to maintain freshness and drinkability.*

## CLASSIC SELECTION

### Langhe DOC Nebbiolo



<b>Grape varietal:</b>	100% Nebbiolo
<b>Area of production:</b>	Monforte D'Alba, Località San Sebastiano
<b>Harvest:</b>	Hand-harvested
<b>Density:</b>	4.500 plants per hectare
<b>Winemaking:</b>	Manual selection of grapes on a sorting table.

Soft pressing and subsequent spontaneous alcoholic fermentation in contact with the skins in steel tanks at controlled temperature for about 15 days.

After fermentation, the wine is moved to 35hl Stockinger Austrian oak barrels where it will remain for 4 months, before being bottled and aged for a further 11 months.

<b>Soil:</b>	Marne di Sant'Agata
<b>Alcohol:</b>	14%
<b>Ha:</b>	1,9 ha
<b>Exposure:</b>	South
<b>Altitude:</b>	360m
<b>Bottles produced:</b>	12.000
<b>Format:</b>	0.75 l; 1.5 l





*Our Barbera d'Alba Superiore production comes from vineyards that are over 40 years old.*

*This allows us to offer a wine that is rich in acidity and deep in flavour. Our aim is to produce a wine with structure, but at the meantime immediate, drawing to the next sip.*

*This is our idea of Barbera.*

## CLASSIC SELECTION

### Barbera d'Alba DOC Superiore



<b>Grape varietal:</b>	100% Barbera
<b>Area of production:</b>	Monforte D'Alba, Località San Sebastiano - Novello, MGA Ravera
<b>Harvest:</b>	Hand-harvested
<b>Density:</b>	4,500 plants per hectare
<b>Winemaking:</b>	Manual selection of grapes on a sorting table.  Soft pressing and subsequent spontaneous alcoholic fermentation in contact with the skins in steel tanks at controlled temperature for about 30 days.  After fermentation, the wine is moved to Austrian oak barrels 50 hl Stockinger where it will remain for 10 months.  Once bottled the wine is aged further 14 months.
<b>Soil:</b>	Marne di Sant'Agata
<b>Alcohol:</b>	15%
<b>Ha:</b>	2,6 ha
<b>Exposure:</b>	South-East; North-East
<b>Altitude:</b>	300-350m
<b>Bottles produced:</b>	15,000
<b>Format:</b>	0.75 l; 1.5 l



*Our Barolo shows respect for the terroir from which it comes, but above all, our commitment to preserving the purest and highest expression of the Nebbiolo grape variety.*

*In accordance with tradition, we obtain from the blending of our vines a complex wine, perfectly balanced, but at the same time ready to drink, which makes it unique.*

## CLASSIC SELECTION

### Barolo DOCG



<b>Grape varietal:</b>	100% Nebbiolo
<b>Area of production:</b>	Monforte D'Alba - Serralunga d'Alba - Grinzane Cavour
<b>Harvest:</b>	Hand-harvested
<b>Density:</b>	4.500 plants per hectare
<b>Winemaking:</b>	Manual selection of grapes on a sorting table and selection with the scraper making the racks.

Destemming, soft pressing and subsequent spontaneous alcoholic fermentation in contact with the skins occurs in steel tanks at controlled temperature for about 35 days with submerged cap.

After fermentation, the wine is moved to 75hl Stockinger Austrian oak barrels, where it will remain for at least 18 months; malolactic fermentation occurs in cask.

Bottling takes place in June of the third year after the harvest and the wine is released after 14 months of bottle ageing.

**Soil:** Marne di Sant' Agata Fossili and Arenarie di Diano

**Alcohol:** 14.5%

**Ha:** 2,5 ha

**Exposure:** South; East; South-West

**Altitude:** 260-350m

**Bottles produced:** 12.000

**Format:** 0.75 l; 1.5 l



*A favourable climate and an ideal position give to our Barolo Ravera special characteristics.*

*Thanks to an Alpine stream that flows through the valley, we obtain balsamic characters and spicy nuances. The constant aeration allows us to perceive a tannin that is present but at the same time delicate, fully supported by the structure of the wine. This represents a CRU of identity.*

## CRU SELECTION

### Barolo Ravera DOCG



**Grape varietal:** 100% Nebbiolo, clone Michet

**Area of production:** Novello, MGA Ravera

**Harvest:** Hand-harvested

**Density:** 4.500 plants per hectare

**Winemaking:** Manual selection of grapes on a sorting table and selection with the scraper making the racks.

Soft pressing and subsequent spontaneous alcoholic fermentation in contact with the skins in truncated wooden vats for about 35 days with submerged cap.

After fermentation, the wine is moved to 35hl Stockinger Austrian oak barrels where it will remain for 24 months; malolactic fermentation takes place in cask.

Bottling takes place in June of the third year after the harvest and followed by 18 months of bottle ageing.

Released 5 years after harvest.

**Soil:** Marne di Sant' Agata Fossili and Arenarie di Diano

**Alcohol:** 14.5%

**Ha:** 0,9 ha

**Exposure:** East; South-East

**Altitude:** 360m

**Bottles produced:** 3.500

**Format:** 0,75 l; 1,5 l





*The Cannubi vineyard appears on a bottle of wine from this area even before the name Barolo. This hill represents the elegance that Barolo wine can express. Its floral nuances, especially of rose, are striking. Low exposure to oxygen during vinification allows us to preserve these many primary aromas.*

## CRU SELECTION

### Barolo DOCG Cannubi



<b>Grape varietal:</b>	100% Nebbiolo, clone Lampia
<b>Area of production:</b>	Barolo, MGA Cannubi
<b>Harvest:</b>	Hand-harvested
<b>Density:</b>	4.500 plants per hectare
<b>Winemaking:</b>	Manual selection of grapes on a sorting table and selection with the scraper making the racks.

Destemming, soft pressing and subsequent spontaneous alcoholic fermentation in contact with the skins occurs in conical wooden vats for about 35 days with submerged cap.

After fermentation the wine is moved to 16hl Stockinger Austrian oak barrels where it will remain for 24 months; malolactic fermentation takes place in cask.

Bottling takes place in June of the third year after the harvest and the release will be after 14 months of bottle ageing.

**Soil:** Marne di Sant' Agata Fossili Tipiche

**Alcohol:** 14.5%

**Ha:** 0,3 ha

**Exposure:** East

**Altitude:** 230m

**Bottles produced:** 1.600

**Format:** 0.75 l; 1.5 l; 3 l



*Serralunga d'Alba is known for its imposing Barolos.*

*In our case, we find an important structure, a full palate, a long finish and a present sapidity. These characteristics highlight the influence of the soil on the final result of a wine.*

*An explosive Barolo that finds its identity as a Riserva, this represents the culmination of our creativity in interpreting the Langhe.*

## CRU SELECTION

### Barolo DOCG Lazzarito



**Grape varietal:** 100% Nebbiolo, clone Lampia

**Area of production:** Serralunga d'Alba

**Harvest:** Hand-harvested

**Density:** 4.500 plants per hectare

**Winemaking:** Manual selection of grapes on a sorting table and selection with the scraper making the racks.

Soft pressing and subsequent spontaneous alcoholic fermentation in contact with the skins in truncated wooden vats for about 40 days with submerged cap.

After fermentation the wine is moved to Austrian oak barrels where it will remain for 30 months; malolactic fermentation takes place in cask.

Bottling in January of the third year after the harvest with subsequent 30 months of bottle ageing.

**Soil:** Formazione di Lequio (Elveziano)

**Alcohol:** 14.5%

**Ha:** 1 ha

**Exposure:** East

**Altitude:** 350 - 380m

**Bottles produced:** 1.600

**Format:** 0.75 l; 1.5 l; 3 l