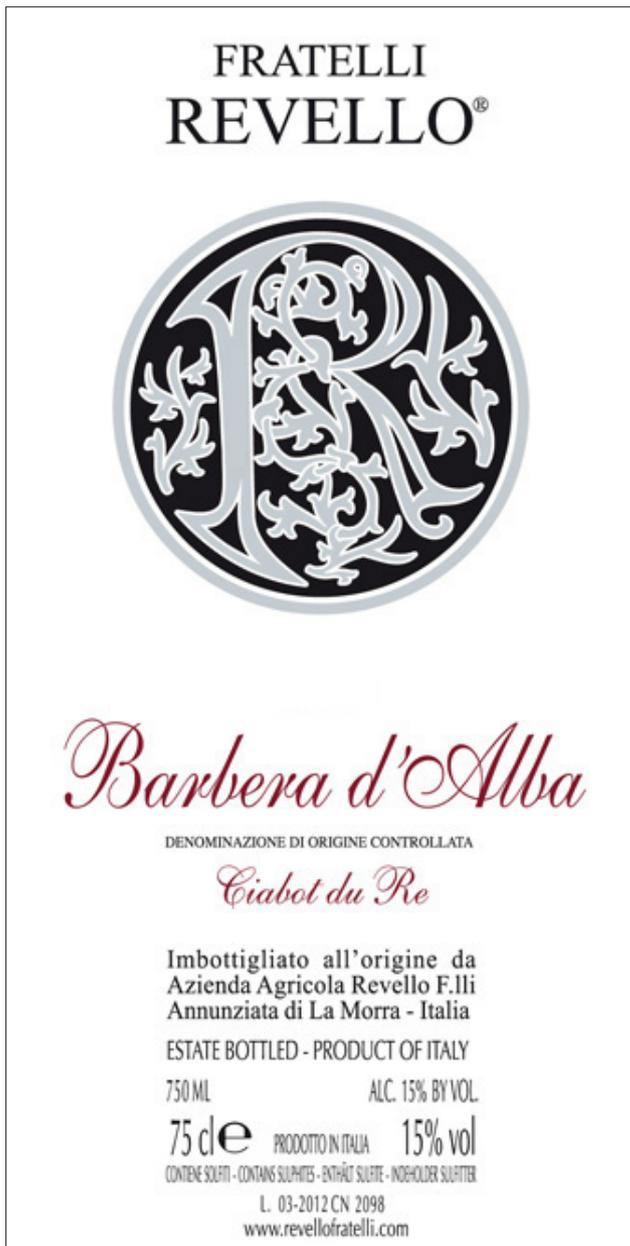




FRATELLI
REVELLO

Barbera d'Alba "Ciabot du Re"

Piedmont



Appellation: BARBERA D'ALBA DOC

Zone: Annunziata District (La Morra - province of Cuneo)

Cru: Ciabot du Re

Vineyard extension (hectares): 0,7

Blend: 100% Barbera

Vineyard age (year of planting): Barbera 1975

Soil Type: Calcareous-clayey

Exposure: South (240 meters above sea level) and south-east (250 meters above sea level)

Altitude: n/a

Colour: Very intense ruby red

Nose: Complex, fruity, with violet, graphite and vanilla notes

Flavour: Intense, well structured, fresh, very long and pleasant finish

Serving temperature (°C): 18

Match with: Savoury pasta dishes, red meat dishes and cheese

Average no. bottles/year: 4,000

Alcohol %: n/a

Grape yield per hectare tons: 6

Notes: In Piedmontese dialect "Ciabot du Re" means "the hut in the king's vineyard" (re means "king" in Italian). This Barbera is a selection, not a single vineyard.

Vinification and ageing: Fermentation and maceration with the skins in rotary fermenters for approx. 7 days, the alcoholic fermentation is completed in steel tanks for approx. 10 days, malolactic fermentation takes place in barriques. The wine matures in French oak barriques (80% new) for 18 months, the wine is bottled in the month of July and released on the market in the month of September two years after the harvest

Awards: n/a

Estate History

Enzo and Carlo Revello take over their father's estate in 1990: their vineyards, once belonging to the local parish, boast parcels in the crus of Giachini, Rocche dell'Annunziata, Conca dell'Annunziata and Gattera. Starting in 2016 the two brothers decided to divide the property into two estates: each one has approximately 50% of the vineyards. This decision was mainly taken in order to favour the new generation by giving it responsibility and work. Elena, the daughter of Enzo, is about to graduate in foreign languages and is now working at the estate receiving clients and organizing tastings, Simone, the son of Enzo, has attended the "Scuola Enologica" of Alba (school of oenology) and is now working actively in the family vineyards and in the cellar. Enzo kept the original homestead and cellar and maintained the same name of the estate and the original logo on the labels. The crus of Conca and Gattera are now part of this estate together with a small part of the Giachini cru and of the Cerretta cru (which is in Serralunga). The complete range of Baroli of the 2013 vintage will be released with the label of Revello Fratelli. More in detail: Barolo, Barolo Conca, Barolo Gattera, Barolo Giachini, Barolo Rocche dell'Annunziata. Dolcetto d'Alba, Barbera d'Alba, Barbera d'Alba "Ciabot du Re", Langhe Nebbiolo, Langhe Rosso L'Insieme will also be released in 2017. The estate will decide which Baroli of the 2014 and 2015 vintage to bottle. Starting from the 2016 vintage, only the Barolo Conca, the Barolo Gattera, the Barolo Cerretta and Barolo Giachini, made from the homonymous crus now owned by the estate, will be released, together with Barbera d'Alba, Barbera d'Alba "Ciabot du Re", Langhe Nebbiolo and Langhe Rosso L'Insieme.



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