



FRATELLI
REVELLO

Barolo Gattera

Piedmont

FRATELLI
REVELLO®



Barolo

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Gattera

Imbottigliato all'origine da
Azienda Agricola Revello F.lli
Annunziata di La Morra - Italia

ESTATE BOTTLED - PRODUCT OF ITALY

750 ML

ALC. 14,5% BY VOL.

75 cl e

PRODOTTO IN ITALIA

14,5% vol

CONTIENE SOLFITI - CONTAINS SULPHITES - ENTHÄLT SULFITE - INHÄLDER SULFITER

L. 12-2013 CN 2098

www.revellofratelli.com

Appellation: BAROLO DOCG

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

Cru: Vigna Gattera

Vineyard extension (hectares): 1

Blend: 100% Nebbiolo

Vineyard age (year of planting): Nebbiolo 1960,1995

Soil Type: Calcareous-clayey

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

Altitude: n/a

Colour: Intense ruby red

Nose: Complex, intense, fruity, red fruit and vanilla tones

Flavour: Slightly traditional, evident tannins, good acidity

Serving temperature (°C): 18-20

Match with: Seasoned cheese, red meat stews, game

Average no. bottles/year: 5,500

Alcohol %: n/a

Grape yield per hectare tons: 5.5

Notes: n/a

Vinification and ageing: Fermentation and maceration with the skins in rotary fermenters for approx. 4 days, the alcoholic fermentation is completed in steel tanks for approx. 10 days, malolactic fermentation in steel. The wine matures in Slavonian oak casks for 24 months, bottling in July of the third year following the year of the harvest and release on the market in March of the fourth year following the year of 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.



MARC DE GRAZIA SELECTIONS SRL
FINE WINES FROM THE GREAT CRUS OF ITALY

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