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## REVA Barolo Cannubi DOCG

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**Winery:** REVA

**Category:** Wine – Still – Red

**Grape Variety:** Nebbiolo, Lampia clone

**Region:** Monforte d'Alba / Piemonte/ Italy

**Vineyard:** Barolo, Cannubi MGA (0.74 acres)

**Winery established:** 1867, renovated in 2011 with new ownership

**Feature:** Organic

**Awards:** 2017: Tre Bicchieri, 90 Wine Enthusiast, 96 James Suckling, 93 Robert Parker, 17 Jancis Robinson



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## Product Information

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**Soil:** Sant'Agata marl

**Exposure:** East

**Elevation:** 230 meters (755 feet)

**Age of vines:** 28 years

**Vinification:** Manual harvest. Soft pressing followed by 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 16hl Stockinger Austrian oak barrels where it will remain for 24 months; malolactic fermentation takes place in the barrel. Bottling takes place in June of the third year after the harvest and is followed by an additional 14 months of bottle aging.

**Planting density:** 4,500 vines per hectare

**Tasting Note:** Elegant and well-balanced, bouquet with aromas of sage, red berry fruit, notes of tobacco and rose. Full and elegant palate with soft, enveloping and deep tannins.

**Production:** 1,600 bottles

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## Producer Information

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In 2011, Miro Lekes, wine lover and collector, brought together some of the most talented and passionate up-and-coming winemakers in Langhe. They established a new winery in Monforte d'Alba, where the friends were empowered to bring together the best of art, science, and tradition in simple pursuit of the best wines. The energy of the team, their close work in the vineyard, and their careful attention in the winery have produced wines of great purity that preserve as well as reflect the characteristics of their terroir. Visiting the winery is an immersive educational experience in the Langorolo winemaking, and in the collaborative rural relationships and ethical biodiversity that make the wines of this famous region truly great.

They grow all four biotypes of Nebbiolo--Lampia, Michet, Rose and Picotener--along with Barbera, Dolcetto, and a fascinating old plot of Sauvignon Gris.

Reva comprises 35 hectares (86 acres) in the hills of Barolo, 9 (22 acres) of woods, 3 (7 acres) of hazelnuts and cultivated fields, and 23 hectares (57 acres) of vineyards, all farmed organically: in Monforte d'Alba, Barolo, Novello, Serralunga d'Alba, Grinzane Cavour, and, most recently, in Roddino (Alta Langa). Their Barolo wines display both the traditional philosophy of blending from more than one site, and the deepening interest in the micro-terroirs of Barolo's crus, or MGAs, with labels from Cannubi, Ravera, and Lazzarito. The total production is about 60K bottles per year.