
REVA Barolo Lazzarito DOCG Riserva

Winery: REVA
Category: Wine – Still – Red
Grape Variety: Nebbiolo, clone Lampia
Region: Monforte d'Alba / Piemonte/ Italy
Vineyard: Serralunga d'Alba, Lazzarito MGA (2.47 acres)
Winery established: 1867, renovated in 2011 with new ownership
Feature: Organic



Product Information

Soil: Lazzarito is recognized as one of the most prestigious cru. The soils, characterized by Arenarie di Diano, are very light in color, almost white or, with slightly looser textures than the surrounding soils, composed of marls, sands and a high limestone content. They give colorful, full, round and robust Barolos with incredible structure and tannic texture, which require a lot of aging time to express themselves at their best. **Exposure:** South-East

Elevation: 350 - 380 meters (1,148 - 1,246 feet)

Age of vines: 45 years

Planting density: 4,500 vines per hectare

Vinification: Manual harvest. Soft pressing followed by 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 barrels. Bottling in January of the third year after harvest with subsequent 30 months in bottle. Released after 5 years.

Tasting Note: It is the ultimate expression of Nebbiolo's power. Rich, persuasive, structured but at the same time harmonious, it expresses itself in aromas of ripe red fruit evolving into notes of tobacco and mint. The palate is firm as only Barolo from Serralunga d'Alba can be, with an important and deep but balanced tannic texture.

Production: 1,600 bottles

Producer Information

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.