



Reva Dolcetto d'Alba DOC

Winery: REVA

Category: Wine – Still – Red

Grape Variety: Dolcetto

Region: Monforte d'Alba / Piemonte/ Italy

Vineyard: Monforte d'Alba, San Sebastiano

Winery established: 1867, renovated in 2011 with new ownership

Feature: Organic



Product Information

Soil: Sant'Agata marl with good concentration of sand and silt, with good active limestone content.

Exposure: South

Elevation: 360 meters (1,181 feet)

Age of vines: 23 years

Planting density: 4,500 vines per hectare

Vinification: Manual harvest. Soft pressing followed by spontaneous alcoholic fermentation in contact with the skins in temperature-controlled steel tanks for about 15 days. This is followed by 6 months of aging in steel and subsequent bottling.

Tasting Note: Fresh with intriguing scents of almond, red cherry, pepper and lavender. A great balance of acidity and tannins in the mouth make it a highly pleasurable wine.

Production: 10,000 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.