
REVA Barolo Del Comune Di Serralunga d'Alba

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



Product Information

Soil: Lazzarito: The soils are very light in color, with slightly looser textures than the surrounding soils, composed of marls, sands and a high limestone content. **Cerretta:** Fossil, calcareous and clayey Sant'Agata marls.

Exposure: East, South-East

Elevation: 350 - 400 meters (1,148 – 1,312 feet)

Age of vines: about 45 years

Vinification: Manual grape selection on a vibrating table and selection with a destemmer that removes the clusters. Soft pressing and subsequent spontaneous alcoholic fermentation on the skins in truncated conical wooden vats for approximately 40 days with a submerged cap. After fermentation, the wine is transferred to Austrian oak barrels where it ages for 30 months. Malolactic fermentation takes place in the barrel. Bottling in January of the third year after harvest, with a subsequent 24 months in bottle.

Tasting Note: It is the ultimate expression of Nebbiolo's power. Rich, mellow, structured yet harmonious, it expresses aromas of ripe red fruit and balsamic notes that evolve into notes of tobacco and mint. On the palate it presents itself as decisive as only the Barolos of Serralunga d'Alba can be, with a significant and deep, yet balanced, tannic texture. This Barolo comes from two of their most prestigious vineyards, in years where Lazzarito is not produced as a reserve, is combined with the Cerretta vineyard to create a unique wine.

Alc.: 14.5%

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.