



Reva Dolcetto d'Alba DOC

Winery: REVA

Category: Wine – Still – Red

Grape Variety: Dolcetto d'Alba

Region: Montforte d'Alba / Piemonte/ Italy

Vineyard:

Winery established: 1867, renovated in 2010 with new ownership

Feature: Organic



Product Information

Soil: Calcareous – Clay and limestone

Vinification & Yield: Manual harvest. Natural fermentation with skin contact for 10 days in stainless steel tank. Malolactic fermentation in stainless steel. Maturation for 9 months in the same tank, before bottling in August.

Tasting Note: fresh, intriguing scents of almond and red cherry, pepper and lavender. A great balance of acidity and tannins in the mouth makes it an unmistakable, highly pleasurable wine.

Production: 4,500 bottles

Alc: 12.5%

Producer Information

Reva is the project of Miro Lekes, owner of the winery and of its beautiful vineyards in the Cru Ravera in Monforte d'Alba and in the district of San Sebastiano. Enologist is the young and talented "Langarolo" Gian Luca Colombo. Reva manages vineyards in some of the most important Langhe Crus: Ravera in Novello, Lazzarito in Serralunga and Cannubi in Barolo. There are currently 18.5 acres in production, of which 10 are cultivated with Nebbiolo, 3.5 with Barbera, 2.5 with Dolcetto and 2.5 with Sauvignon. All the vineyards are cultivated organically. Reva only works with people hired by them, no cooperatives, to everybody involved in the vineyard management 365 days/ year. This is the only way to take fully care of the vineyard and follow every stage of its life. Every wine made at Reva is a direct consequence of what happens in the vineyard. Gian Luca Colombo is one of the most promising winemaker in Langhe and Italy in general. Awarded with "OICCE" price in 2009 as best young wine researcher. His experience from 2003 on with some of the best wineries in Barolo and Italy in general. In 2014 "Gambelli" awarded as best young Italian winemaker. His wine approach: only on expressing the vineyard's quality without any interference by protocols. Follow the wine, don't manage it!