
Reva “Grey” Langhe Bianco DOC

Winery: REVA

Category: Wine – Still – White

Grape Variety: 70% Sauvignon Gris and 30% Sauvignon Blanc

Region: Monforte d’Alba / Piemonte/ Italy

Vineyard: San Sebastiano

Winery established: 1867, renovated in 2011 with new ownership

Feature: Organic

Awards: 2018: 92 James Suckling



Product Information

Soil: Lequio formation clay and limestone, alternating with marl and fossiliferous sandstone

Elevation: 360-370 meter (1,180-1,214 feet)

Exposure: South, South-East

Vinification: Manual harvest, which takes place in the early hours of the morning, the grapes are taken to cold storage, where they stay for 72 hours at 0° C/ 32F. Soft pressing and contact with the skins for about 8 hours follows. Fermentation takes place 30% in 2, 3, 5-year-old barrels and 70% in stainless steel tanks. Blending takes place in January, and the wine is bottled in March.

Planting density: 4,500 vines per hectare

Tasting Note: Flinty notes combined with hints of passion fruit, citrus and sage. On the palate the wine is lively, fresh with crisp acidity.

Production: 12,000 bottles

Producer Information

In 2011, Miro Lokes, 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. 35 hectares in the hills of Barolo, 9 of woods, 3 of hazelnuts and cultivated fields, and 23 hectares 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. Total production is about 60K bottles per year and total area of vineyards planted is 23 hectares (57 acres).