



SIZE: 750ML  
BOTTLES PER CASE: 6  
UPC: 856308007223

# RÉVA

Great care for the vineyard, respect for the characteristics of each vine, the use of modern technology and the choice of traditional winemaking techniques – these are the expressions of Réva's identity, which has among its primary objectives the valorisation of the varieties typical of the territory: Dolcetto, Barbera, Nebbiolo. Every stage of the production is managed with great professionalism by Réva's staff, first of all in the vineyard, where the grapes are selected in three different moments (when thinning the vine, at harvest and in the winery). We follow up with long macerations, low-temperature fermentation, the use of indigenous yeasts and gentle ageing in wooden casks.

## BARBERA D'ALBA SUPERIORE D.O.C.

**Wine:** Barbera d'Alba Superiore D.O.C.

**Grapes:** 100% Barbera

**Region:** Piedmont

**Town:** Monforte d'Alba, Loc. San Sebastiano and Novello, *Ravera* sub-area

**Vineyard altitude:** 1200 feet

**Vineyard exposure:** South/East

**Soil:** Clay and Sandy Clay

**Harvest:** by hand

**Vinification:** Spontaneous fermentation on the skins, in stainless steel tanks for 30 days. 70% of malolactic fermentation takes place in big oak barrels and the remaining 30% in used Tonneaux and Barriques.

**Agging:** 12 months in oak barrels

**Bottle agging:** 3 months

**Nose:** Aromatic bouquet with hints of red berries, candied and brandied fruits.

**Taste:** Full, fresh, complex, yet very pleasant

**Food Pairing:** A wonderful accompaniment to any red meat dish, chicken and cheeses.

Eros Spinozzi Selections

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