



Barolo DOCG



Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyard Location:	A blend of three distinct hillsides: Castiglione Falletto, Barolo, & La Morra
Exposure:	South
Altitude:	984-1,250 feet above sea level
Soil:	Clay terrain
Vine Training:	Guyot-trained
Vine Age:	20 years
Time of Harvest:	Early October
Yields (vine or acre):	2.6 tons per acre
Total Production:	14,400 bottles
Vinification Process:	A minimum of four weeks maceration on the skins followed by complete malolactic.
Aging Process:	The wine is aged for three years, two of which are in Slavonian oak barrels, medium-sized (20-40 hl.) followed by one year of bottle aging.
Alcohol Content:	14.00%
Tasting Notes:	Garnet in color; the wine's bouquet is floral and spicy, an appealing, intense harmony of roses, licorice and berry fruit with subtle notes of vanilla and tobacco. It has structured, full and layered flavors, a round, velvet-textured palate and a lingering finish.
Winery Philosophy:	Piedmont has long been known for its red wines and unique terrains. The complexity of nuances connected to location, soil type and exposure determined an ancient tradition of crus that distinguishes Piedmont from all other Italian regions. Reversanti began bottling their wines with the philosophy to showcase these different terroirs.
Cellaring:	10+ years.
Closure:	Cork
Food/Menu Pairing:	Serve with rich, structured dishes, such as red meat, game, seasoned cheeses.

