



RÉVA

R.S. LIPMAN COMPANY

 Eros Spinazzi Selections



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.



"GREY" Langhe Bianco D.O.C. Sauvignon

Wine: Langhe Bianco D.O.C. - **Grapes:** 50% Sauvignon Blanc, 50% Sauvignon Gris
Region: Piedmont - **Town:** San Sebastiano in Monforte d'Alba, Diano d'Alba

Vineyard altitude: 1200 feet - **Vineyard exposure:** south, south-east

Soil: Lequio formation clay and limestone alternating with marl and fossiliferous sandstone tending to "Elveziano" - **Harvest:** by hand

Vinification: After harvest, grapes are kept for 72 hours at 32 °F. Follows soft pressing and 8 hour skin contact. Vinification continues with further pressing and natural decanting. 30% of the fermentation takes place in 2,3,5 year old barrels and 70% in stainless steel tanks. Blending takes place in January and bottling in March.

Nose: Flinty notes combine with passion fruit, citrus and sage. - **Taste:** Bold, lively and fresh, with a crisp acidity. - **Food Pairing:** Great with all kinds of seafood, both cooked and raw. White meats and soft cheeses.



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, Raverà 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.

Aging: 12 months in oak barrels - **Bottle aging:** 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.



Nebbiolo d'Alba D.O.C.

Wine: Nebbiolo d'Alba D.O.C. - **Grapes:** 100% Nebbiolo - **Region:** Piedmont

Town: Monforte d'Alba, Loc. San Sebastiano - **Vineyard altitude:** 1200 feet

Vineyard exposure: South - **Soil:** Clay and limestone alternating with marl and fossiliferous sandstone tending to "Elveziano" - **Harvest:** by hand

Vinification: Spontaneous fermentation on the skins, in stainless steel tanks for 17 days. 80% of malolactic fermentation takes place in large Austrian oak barrels and the remaining 20% in used tonneaux and barriques.

Aging: 12 months in Austrian oak

Bottle aging: 3 months

Nose: Aromatic bouquet with hints of roses, red berries and spices

Taste: Full, elegant flavor, with soft enveloping tannins

Food Pairing: Great accompaniment to any red meat dish, wild games and cheeses.



Barolo D.O.C.G.

Wine: Barolo D.O.C.G. - **Grapes:** 100% Nebbiolo - **Region:** Piedmont

Town: Monforte d'Alba, Serralunga, La Morra

Vineyard altitude: from 900 to 1200 feet - **Vineyard exposure:** South, South-West

Soil: Sant'Agata marl, Diano d'Alba fossils and sandstone

Harvest: by hand

Vinification: Spontaneous fermentation on the skins, in stainless steel tanks for 30-35 days. 80% of malolactic fermentation takes place in large Austrian oak barrels and the remaining 20% in used barriques.

Aging: 24 months in oak barrels - **Bottle aging:** 3 months

Nose: Bouquet with aromas of sage, red berries, tobacco and notes of roses.

Taste: Full, elegant flavor, with deep, soft, enveloping tannins

Food Pairing: Great accompaniment to any red meat dish, wild games and cheeses.



Barolo D.O.C.G. RAVERA

Wine: Barolo D.O.C.G. - **Grapes:** 100% Nebbiolo

Region: Piedmont - **Town:** Novello, **Sub-area:** Ravera

Vineyard altitude: 1300 feet

Vineyard exposure: east, south-east

Soil: Clay and limestone alternating with marl and fossiliferous sandstone tending to "Elveziano"

Harvest: by hand

Vinification: Spontaneous fermentation on the skins, in stainless steel tanks for 30-35 days. 80% of malolactic fermentation takes place in large Austrian oak barrels and the remaining 20% in used barriques.

Aging: 24 months in oak barrels - **Bottle aging:** 3 months

Nose: Spicy scents, red and black berries with tobacco notes.

Taste: Extremely complex, balanced and elegant. Full body, with persistent but velvety dense tannins

Food Pairing: Great accompaniment to any red meat dish, wild games and cheeses.