



REVERDITO



Barolo Docg

Ascheri

Denomination:

Barolo DOCG

Grape Variety:

Nebbiolo

First vintage produced:

2000

Exposure:

southwest

Soil type:

marl

Altitude of vineyards:

250 metres a.s.l.

Harvest:

by hand in 20 kg crates

Vinification:

de-stemming, fermentation in steel

Bottle size:

0.75 litre

Production:

4000 bottles

Tasting notes:

garnet red with orange highlights, spicy bouquet with a hint of forest floor. Full-bodied and harmonious in the mouth, with fine tannins.

Azienda Agricola Reverdito Michele
P.IVA 02231200045

Frazione Rivalta - Borgata Garassini, 74 La Morra (Cn)