



## Barbaresco DOCG

The “king of wines and wine of kings” Barolo, and his youngest relative, Barbaresco, should be mandatory tasting experiences within a wider culture of good drinking, not only for their stellar quality, but for their unique style. Unlike other Italian masterpieces that can be accompanied with more international grapes and flavors, these great classics are best expressed with their territorial typicality (100% Nebbiolo), following the rigorous Piemontese standards. Unlike many Barolo and Barbaresco on the market, which require considerable aging in order to express themselves in the best way and be more appreciated, the philosophy of Reversanti is to make each vintage directly accessible for release. 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.

---

## Most recent awards

**JAMES SUCKLING:** 92/100

---



## Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Aging containers:	Oak
Aging before bottling:	12 months
Aging in bottle:	12 months
Closure:	Natural Cork



## Vineyard

Vineyard location:	Located in the Barbaresco area
Soil composition:	Calcareous-clayey terrain
Vine training:	Guyot
Altitude:	250-300 meters (820-1,000 feet) above sea level
Exposure:	South
Age of vines:	20-40 years
Time of harvest:	Late October



## Tasting Notes and Food Pairing

Tasting notes:	Garnet red with fiery reflections. This wine has remarkable elegance and complexity, showing aromas of bright red fruit with a hint of mint and rosemary, and sweet tannins.
Serving temperature:	16-18 °C
Food pairings:	Serve with rich, structured dishes, such as red meat, game, seasoned cheeses.

Aging potential:	10+ years
------------------	-----------

Alcohol:	14%
----------	-----