

Barolo 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: 91/100

Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Malolactic fermentation:	Yes
Aging containers:	Slavonian oak barrels
Container size:	medium-sized (20- 40 hl)
Aging before bottling:	2 years
Aging in bottle:	1 year
Closure:	Natural Cork

Vineyard

Vineyard location:	A blend of three distinct hillsides: Castiglione Falletto, Barolo, & La Morra
Soil composition:	Clay terrain
Vine training:	Guyot
Altitude:	300-400 meters (984-1,250 feet) above sea level
Exposure:	South
Age of vines:	20 years old
Time of harvest:	Early October

Tasting Notes and Food Pairing

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.
Serving temperature:	18 °C
Food pairings:	Serve with rich, structured dishes, such as red meat, game, seasoned cheeses.
Aging potential:	10+ years
Alcohol:	14%

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