

# FRATELLI REVELLO

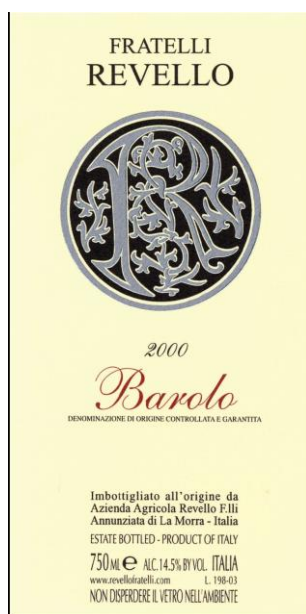
La Morra

**E**nzo and Carlo Revello took over their father's estate in 1990: their vineyards, once belonging to the local parish, boast parcels in the crus of Giachini and Rocche dell'Annunziata. In 1992 the first Barolo was bottled with no cru designation, a last minute harvest under duress and with minimal equipment. Nevertheless, the wines showed the gracefulness of the best vineyards of La Morra. This was convincing, and we sold the first wines. In 1993 some grapes still needed to be sold off in order to buy barrels and other equipment, but now Carlo and Enzo were prepared, and got rewarded with a remarkable vintage. In 1994 for the first time the grapes from Giachini were separately vinified, resulting in the depth and concentration typical of this cru, coupled to the graceful touch that Elio Altare's teachings have lent. In 1995 the hail reduced the harvest dramatically in the Rocche vineyard, but in 1996 Revello's tiny parcel was finally vinified on its own, immediately betraying the extreme floral notes so unique to this Chambolle-like cru.

At that point, Elio Altare introduced me to Carlo and Enzo Revello, their integrity was immediately palpable and it was clear that we really only had to work out a few details. Such is the quality of their vineyards and such has been the perfection of their wines that all has been borne out.

A new, very special estate has now come of age.

The Revello brothers also make a regular Barbera, a barrique aged Barbera, a Langhe Nebbiolo, a Dolcetto and L'Insieme (their blend is Barbera, Cabernet Sauvignon, Nebbiolo and Petit Verdot).



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"The Revello brothers[,] passion for wine won the day, and, by 1997, they were vinifying and bottling the entire crop of grapes from the family's vineyards ..."

**The Wine Spectator** [11/30/02]

"Another high quality La Morra producer who has been making better and better wines."

**Robert Parker,**

**The Wine Advocate** 10/01

Piedmont

**Barbera d'Aba**

**Barbera d'Aba "Cialot du Re"**

**Dolcetto d'Aba**

**Barolo**

Zone: *La Morra*  
Cru: *Rocche, Gattera, Giachini*  
Varietal: *Nebbiolo*  
Vineyard Ext.: *2.5 hectares*  
Average Prod.: *12,000 bottles*

**Barolo Giachini**

**Barolo Conca**

**Barolo Rocche dell'Annunziata**

Zone: *La Morra*  
Cru: *Rocche dell'Annunziata*  
Varietal: *Nebbiolo*  
Vineyard Ext.: *0.20 hectares*  
Average Prod.: *1,000 bottles*

Total acreage: *24 acres*

Soils: *chalk or chalk-clay*

Varieties: *Nebbiolo 50%, Dolcetto 20%, Barbera 30%*,

Average production: *3,500 cases.*

Viticultural highlights: *greening between rows, green harvesting*

Vinificatory highlights: *3-5 days roto-fermentation depending on variety & cru. Dolcetto and Barbera vinified in tank; others in barriques.*

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