
Reva Dolcetto d'Alba DOC

Winery: REVA

Category: Wine – Still – Red

Grape Variety: Dolcetto d'Alba

Region: Monforte d'Alba / Piemonte/ Italy

Vineyard: San Sebastiano

Winery established: 1867, renovated in 2011 with new ownership

Feature: Organic



Product Information

Soil: Clay and limestone

Elevation: 360 meters (1,181 feet)

Exposure: South

Vinification: Manual harvest. Spontaneous fermentation with skin contact for 10-15 days in stainless steel tank. Aged for 6 months in the same tank, before bottling the following March.

Tasting Note: Fresh with intriguing scents of almond, red cherry, pepper and lavender. A great balance of acidity and tannins in the mouth make it a highly pleasurable wine.

Production: 10,000 bottles

Producer Information

Réva is the project of Miroslav Lekes, owner of the winery and of its beautiful vineyards in the Cru Ravera in Monforte d'Alba and in the district of San Sebastiano.

The property comprises of a total of 35 hectares (86 acres), where 23 hectares (57 acres) are planted with vineyards in six different areas of the Langhe, with some of the most important Langhe Crus: Ravera in Novello, Lazzarito in Serralunga d'Alba and Cannubi in Barolo. All the vineyards are cultivated organically.

Winemaker Gabriele Adriano has joined the team in 2017, where he has worked alongside Gian Luca Colombo for three years before taking on his new role as head enologist in 2020.

Completed at the beginning of 2020 in Gallinotto, in La Morra, Réva has created one of the most technologically advanced cellars in the area. For Gabriele using the best available technology does not mean replacing the work in the vineyard. Rather, it has the aim of preserving the purity of the harvested fruit, fully reinforcing the work done in the vineyard, enhancing the expressiveness of the different wines and the characteristics of the varieties.

All their wines are a balance between tradition and modernity. Total production: 60,000 bottles.