

PINOT NERO REVEI®

VALLE D'AOSTA D.O.P.

PINOT NERO REVEI, MEANING “CLOCK” IN PATOIS DIALECT, IS LINKED TO THE MEDIEVAL TOWER THAT DOMINATES THE AYMAVILLES VINEYARD, ONCE THE HOME OF A HERMIT CLOCKMAKER. HIS ART HAS BROUGHT US BACK TO THE THEME OF TIME, AN ESSENTIAL ELEMENT IN THE CREATION OF REVEI: FROM RIPENING TO AGEING. THE LONG REST IN THE CELLAR ALLOWS THE PERFECTLY RIPE GRAPES TO EXPRESS THE BEST POTENTIAL OF THIS MOUNTAIN PINOT NOIR.



GRAPE VARIETY:

Pinot Noir 100%.



VINEYARD:

Les Cretes of Aymavilles.

Area about 0.60 ha, Guyot system; planting 7,500 feet per hectare, cordon and retouching rows.

Yield 4,000 kg/ha.



SOIL AND CLIMATE:

Altitude from 650 to 800 mt a.s.l.

Moraine, loose, sandy slope with western exposure.

Alpine climate with short, cool, breezy summers with large temperature ranges and long cold winters with large temperature ranges. Low rainfall levels (500-1000 mm. annually).



HARVEST AND ANNUAL PRODUCTION:

Manual, early October. 1,800 bottles.

FIRST VINTAGE: 2017



VINIFICATION AND AGEING:

Selection and destemming of chilled grapes, whole berry cryomaceration for 2 days, fermentation for 12 days in temperature-controlled stainless steel tanks (23°C), racking before the end of fermentation. Aged for 18 months in 500 and 700 litre tonneaux. Bottled without filtration or stabilisation. Aged in the bottle for 18 months.



TASTING NOTES:

Brilliant ruby . On the nose, notes of ripe red fruit, undergrowth and cocoa. On the palate, savoury and acidic with a fine structure and velvety tannins. Soft and balanced palate. Long and persistent finish.



PAIRINGS:

Ideal with risottos, first courses, grilled fish, braised meats and medium-aged cheeses.



RECOMMENDED SERVICE AND GLASS:

14° - 16°C | Grand ballon

ANALYTICAL DATA (2022):

Alcohol 13.5 % vol., Total acidity 6 g/l, pH 3.3