REVERDITO PIEDMONT





The Reverdito winery in La Morra was established in 2000, and is the point of arrival of a long journey embarked on in the late Sixties by Silvano, the father of owners Michele and his sister Sabina Reverdito. It is the story of the gradual acquisition of vineyards, which began in 1967 with Bricco Cogni (La Morra municipality), followed by the Menzioni Geografiche Aggiuntive (Additional Geographical References) Ascheri (La Morra), Badarina (Serralunga d'Alba), Riva Rocca (Verduno municipality), Bricco San Pietro (Monforte d'Alba municipality), La Serra and Castagni (both in La Morra municipality), and now amount to 22 hectares under vines located in some of the best known Barolo DOCG appellation municipalities.

At the root of everything is a deep love for the land of the Langhe, and the greatest respect for the environment in which we live – two traits that are intensely reflected in the vineyard management choices made by Michele Reverdito. Supported by his friend and consultant agronomist consultant Beppe Vivalda, Michele cultivates his vineyards without the use of invasive chemicals or elements that could pollute the land, the groundwater or the environment.

The Reverdito winery's production philosophy is based on two important prerequisites: optimal work in the vineyard, which results in bunches of grapes of exceptional quality, and the use of large vats and barrels (40 and 50 hectolitres) of the highest quality. Each of the seven Nebbiolo for Barolo cru is vinified separately and differently, according to the distinctive traits and characteristics of the vineyard of provenance.

"A truly stellar estate! Michele just gets better and better. He has taken on Bruno Giacosa's former (and now current again) winemaker as his oenologist, Dante Scaglione. He's also completely stopped using barriques, and now ages his wines in 3000, 4000 and 5000 litre botte. Michele Reverdito is what they call a "rising star" winemaker in Barolo."—Peter Weygandt







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