

Réva



Langhe, Piedmont, Italy - Regenerative, Certified Organic Viticulture

Réva has a dynamic relationship with tradition: respect without excessive obedience, knowledge without stuffiness. This attitude is reflected in the search for an original personal style that is free to communicate their character through the extraordinary expressive possibilities of the Langhe and the Barolo area.

Réva manages vineyards in some of the most important Langhe crus: Ravera in Novello, Lazzarito in Serralunga and Cannubi in Barolo. There are currently 7.5 hectares in production, of which 4 are cultivated with Nebbiolo, 1.5 with Barbera, 1 with Dolcetto and 1 with Sauvignon. All the vineyards are cultivated organically and monitored directly by the in-house staff.

Organic viticulture is a huge part of what makes Réva spectacular. Their choice for an 100% organic management regime of the vineyards involves rigorous practices that prohibit the use of synthetic products, preserve the biodiversity of the vineyard, protect the fertility of the soil and ultimately ensure greater adherence of the wine to its terroir.

