



Upon recently tasting the full range of Michele Reverdito's Piemonte wines, the lasting impression was of their freshness, elegance, approachability and vivacity. They were quite simply a pleasure to taste. It is Michele's philosophy that enjoying wine should not be hard work, and this belief shines through in all his wines. Michele's inaugural vintage was in 2000, and his journey since has been extraordinary. Transforming the family business of supplier of high quality grapes to the local Barolo co-operative into a leading Barolo producer - along the way he has achieved honours in the Gambero Rosso, Wine Spectator, Wine Enthusiast and in the German Wein Gourmet.

The winery is based in the hill town of La Morra which sits high above the town of Barolo. The estate comprises of two acres of Dolcetto d'Alba, two of Barbera d'Alba, five of Langhe Nebbiolo and eighteen acres of Barolo. Michele proudly makes his wine in a traditional way, including harvesting his grapes by hand, using wild yeasts for fermentation, and using 1,000 litre oak botti barrels to age his wines.



**We are offering the featured wines with introductory savings of up to £3 a bottle, or better still enjoy them all and save over £15 with our six-bottle mixed case. When you purchase any six of the featured wines as part of a twelve bottle order, you can also claim FREEDELIVERY. Simply enter the code 'REVERDITOFREE' at our online check out and click 'check code'.**

**Michele Reverdito Dolcetto d'Alba Formica 2013, 15%**



Dolcetto d'Alba is the grapes finest expression. A perfect antipasti wine, it has a gentle acidity and low tannins, ideal for everyday drinking.

A perfect wine for spring, it is generously aromatic with fresh cherry notes. In the mouth the wine is vibrant and approachable with a velvety texture. A core of clean black cherry fruit is complimented with a hint of Italian amarognolo on the finish. The wine is unoaked, delivering a medium weight palate with an energising freshness redolent of sunny afternoons enjoying Italian cold cuts such as speck, brasaola and prosciutto. This wine is at its prime, ready for drinking now but will keep its fresh appeal for another year or so.

SL46985    ~~13.95~~ 11.95

**Michele Reverdito Barbera d'Alba Butti 2012, 14.5%**



The rolling hills surrounding the town of Alba, Piemonte, offers some of the finest terroirs in Italy for the Barbera Grape to flourish. Here the variety is noted for its superior complexity and makes wines with freshness, soft tannins and a deep colour.

A nose of freshly picked wild strawberries with a subtle suggestion of oak spice - open and almost ethereal. Aged in large oak barrels, the fresh raspberry and cherry fruit shines through with an appetising Italian bitterness on the finish. An elegant tannic structure and a clean lasting finish, this wine pairs excellently with roast lamb or seasonal game birds. Drink now until 2019.

SL46986    ~~15.95~~ 13.95

**Michele Reverdito Langhe Nebbiolo Simane 2012, 14%**



The encompassing region of Langhe often makes wines from fruit declassified from Barolo and Barberesco, offering some of the best-value examples of Nebbiolo, and in an earlier drinking style.

This wine encapsulates the fascinating array of flavours that Nebbiolo can impart, without the chewy tannins that can take time in bottle to soften; an enthralling lighter expression for earlier enjoyment. On the nose floral notes infuse with darker tones of balsamic, tar and smoke. In the mouth the wine is bright, energetic, and delightfully elegant. Strawberry and raspberry fruit is framed with a fine appetising grip on the finish. Enjoy now until 2019 with a porcino risotto.

SL46987    ~~15.95~~ 13.95

**Michele Reverdito Barolo Riva Rocca, Verduno 2010, 14.5%**



The Riva Rocca Barolo delivers outstanding value for money - drinking beautifully well at this mid-stage in its development. Orange hints at the rim of the ruby core, visually indicates we are firmly in Barolo territory! An open nose of balsamic, spice and flowers intertwine with subtle hints of gin seng, rhubarb and licorice. A deep rich palate with an almost sour cherry freshness is infused with complex notes of balsamic, black tea, dried fruit and damson. Mouth coating, food engaging tannins frame the ensemble perfectly. A Barolo which can be enjoyed now with delicious cuisine such as veal medallions in a mushroom sauce, or cellared up to 2022.

SL46988    ~~25.95~~ 22.95

**SAVE  
 OVER  
 £23**

The Six-Bottle Sampler Case is **just £84.95** and includes **Free Delivery** when part of a twelve bottle order.  
 Our Six-Bottle Sampler includes: 2 x Dolcetto d'Alba, 2 x Barbera d'Alba, 1 x Langhe Nebbiolo, 1 x Barolo Riva Rocca  
 Enter the code **REVERDITOFREE** at our online checkout, click 'check code' and receive Free Delivery!

Michele Reverdito Six-Bottle Sampler Case	
Delivered Price	£108.65
<b>OFFER PRICE</b>	<b>£84.95</b>
Case Code	SL46989