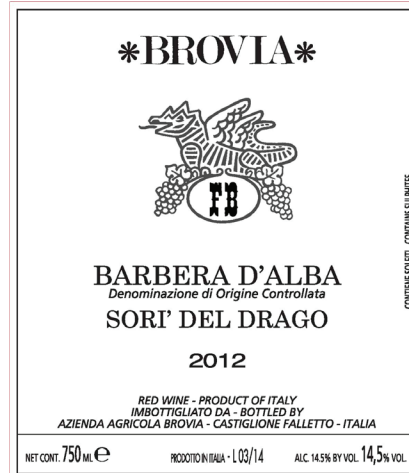


# Brovia



## Barbera d'Alba Sori del Drago



### At a Glance:

- **Appellation:** DOCG Barbera d'Alba
- **Uvaggio:** Barbera (100%)
- **Average Annual Production:** 4,500 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in Castiglione Falletto and Serralunga d'Alba
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1970 and 1993
- **Average Yields:** 45 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid-September

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts 7-10 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 6-12 months in stainless-steel tanks
- **Press Wine:** Free-run juice only
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied when necessary

### In The Glass:

A wine of outstanding tension and energy from a top-class site in Castiglione Falletto, the Brovia family ages this wine in stainless-steel tank to preserve its freshness and vivacity. While charming and outstanding in its youth, the wine gains in complexity and profundity with a few years in the cellar.