

Brovia



Barolo Ca' Mia



At a Glance:

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

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1 ha of south-east-facing vines in the best and oldest section of the Brovia family's plot in the Brea cru near Serralunga d'Alba
- **Soil Types and Compositions:** Limestone-clay marl
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1955
- **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 concrete vats. Cuvaison lasts 21-30 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in vat following alcoholic fermentation
- **Élevage:** 24 months in 30-hl Slavonian and French oak botti
- **Press Wine:** Free-run juice only
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied when necessary

In The Glass:

Brovia's lone Barolo from the neighboring township of Serralunga d'Alba, "Ca'Mia" is sourced from the best and oldest part of the family's holding in the centrally located cru of Brea. We often call this cru "Il Ruffiano" for its rustic, raffish nature. The wine thrusts us into the dense ambience of the forest: the dark berry-like fruit, the moss and underbrush, the truffles and mushrooms of the Langhe. It's all there with bravado and confidence. Warm, rich, dense ... one of our best friends at the table.