

Brovia



Barolo Garblèt Sue'



At a Glance:

- **Appellation:** DOCG Barolo
- **Uvaggio:** Nebbiolo (100%)
- **Average Annual Production:** 2,500 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .7 ha of west-facing vines in the Garblèt Sue' (also known as Altenasso) subsection of the Fiasco cru near Castiglione Falletto.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted from 1970-1979
- **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:

Garblèt Sue', also known as "Altenasso," is a subsection of the cru of Fiasco in Castiglione Falletto. Soils here are of sand and clay-limestone marl, but they are richer and less well-drained than those higher on the hill in Fiasco proper. If Garblèt Sue' typically shows a hair's breadth less complexity than its two Castiglione Falletto brethren, it compensates with a generous, exuberant personality and a tendency to drink better earlier.