

# Brovia



## Barolo Rocche di Castiglione



### 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 1.5 ha of south-east-facing vines divided among nine parcels in the Roche cru near Castiglione Falletto
- **Soil Types and Compositions:** White sands
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1966
- **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:

This splendid site in Castiglione Falletto, the fabled “Rocche,” gives us a window onto the elegant, feminine side of Barolo. Always the most aromatic and sensual of the crus from Brovia, the Rocche dei Brovia carries its weight with a ballerina-like delicacy on top of tannins that are sweet and silky. A seductress that tempts you to the table with its near-athletic versatility, the Rocche is the one member of this special quartet of crus that will charm you from the outset.