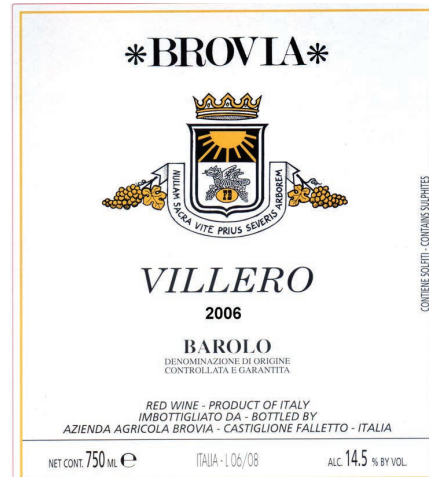


# Brovia



## Barolo Villero



### 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 west-facing vines in the Villero cru near Castiglione Falletto
- **Soil Types and Compositions:** Limestone-clay marl
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1961
- **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:

Some may argue the case but, personally, if we had to pick one of these "cru" Barolo as the "king of kings", our vote would go the "Villero". The package is complete: strong yet elegant, powerful but dignified, above all pure and balanced. No matter the vintage, this special site in Castiglione Falletto yields a consistently marvelous wine that will age with consummate grace. Dark and brooding in its youth, it matures into a regal wine of exceptional depth. For us it is the quintessential Barolo.