

# Brovia



## Barolo



### At a Glance:

- **Appellation:** DOCG Barolo
- **Uvaggio:** Nebbiolo (100%)
- **Average Annual Production:** 13,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the estate's younger vines in the Brea, Garblet Suè, Rocche di Brovia, and Villero crus
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot
- **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 cuvée is a blend of the younger vines found in the various "crus". Since its inception, the Barolo has offered a stylish take on the Brovia approach to this appellation. There is never excess here, no attempt to showboat or to flaunt an image of power. Above all, balance is the key element in faithfully rendering a Barolo of great stature. You will find here the classic grainy tannins, the long, mineral-inflected finish, the aromas of late-summer roses and flavors of dried cherries.