

Brovia



Langhe Freisa La Villarina Secca



At a Glance:

- **Appellation:** DOC Langhe Freisa
- **Uvaggio:** Freisa (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 vines in the southeast facing Villero cru near Castiglione Falletto
- **Soil Types and Compositions:** Limestone-clay
- **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 stainless-steel tanks. Cuvaison lasts 7-10 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** c. 10 months in stainless-steel tank
- **Press Wine:** Free-run juice only
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied when necessary

In The Glass:

Brovia's Freisa displays the structure and power that Castiglione Falletto's soils imbue into its wines. With high acidity and notes of blackberry, roses, and tar, this wine shows the wonders that Freisa can achieve with time in the cellar.