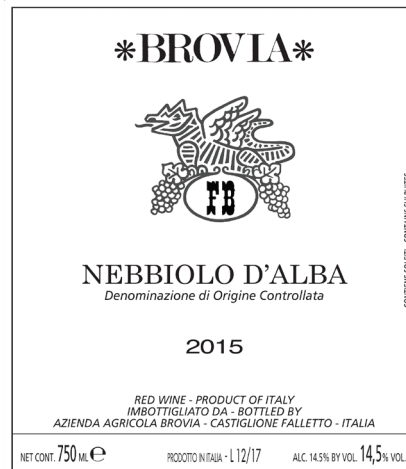


Brovia



Nebbiolo d'Alba



At a Glance:

- **Appellation:** DOC Nebbiolo d'Alba
- **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 .5 ha of vines in the south-facing Vezza d'Alba plot, just north of Alba
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1975
- **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. 12 months in stainless-steel tank
- **Press Wine:** Free-run juice only
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied when necessary

In The Glass:

This wine is not oak-aged; rather it is racked into a stainless steel vat to age for at least one year before bottling. Approximately 2500 bottles are produced of this elegant, velvety wine of medium-body and exquisite balance; half of that production is destined for the US market.