

Brovia



While Barolo's style pendulum continues to swing away from the excesses of a few decades back, it is a true reward to work with an estate who never succumbed to modern technology's seductive promises. The Brovia family established themselves as winegrowers in the hamlet of Castiglione Falletto in 1863, amassing over time an enviable collection of vineyards in some of the zone's greatest crus (Rocche di Castiglione, Villero, and Garbèt Sue), as well as a sizable holding in the cru Brea in Serralunga d'Alba. We at Rosenthal Wine Merchant have imported the family's gorgeously traditional Barolo since the 1978 vintage—first with Giacinto Brovia, who revived viticulture here in 1953, and today with his daughter Elena and her formidably talented husband Alex Sanchez.

Brovia's work in the vines and in the cellar embody an ardently traditional sensibility, albeit one executed with sensitivity and precision, and their wines have always displayed an uncanny balance between ruggedness and grace. No chemical treatments are ever employed in the vineyards. The hand-harvested, carefully sorted fruit ferments spontaneously in large cement tanks, with an appropriately lengthy three-to-four-week period of maceration. Aging takes place in gargantuan, ladder-requiring old casks, mainly Slavonian with some French, and bottling is done without fining or filtration. It's the sort of time-tested, simple cellar approach that allows the unparalleled majesty of Nebbiolo in these vaunted soils to shine; tasting Barolo as wondrous as Brovia's, one marvels that such methods were ever questioned in the first place.

Viticulture:

- **Farming:** Practicing organic
- **Treatments:** Copper-sulfate only
- **Ploughing:** Annual ploughing to promote vineyard health
- **Soils:** Limestone-clay, sand, and Tortonian marls
- **Vines:** Trained in Guyot, vines average 45 years old.
- **Yields:** Controlled via severe pruning, debudding, and an occasional green harvest, yields average 40-45 hl/ha.
- **Harvest:** Entirely manual, usually from mid-September to mid-October
- **Purchasing:** Roero Arneis and Nebbiolo from purchased fruit, all other wines entirely estate fruit



Vinification:

- **Fermentation:** After total destemming, red wines ferment spontaneously in concrete vats and stainless steel tanks. Cuvaison lasts up to 3-4 weeks for Baroli. White wines ferment spontaneously in stainless-steel tanks after a brief skin maceration.
- **Extraction:** Red wines see punchdowns and pumpovers during fermentation, depending on the nature of the vintage.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, in concrete vats until March. White wine sees malolactic blocked by temperature.

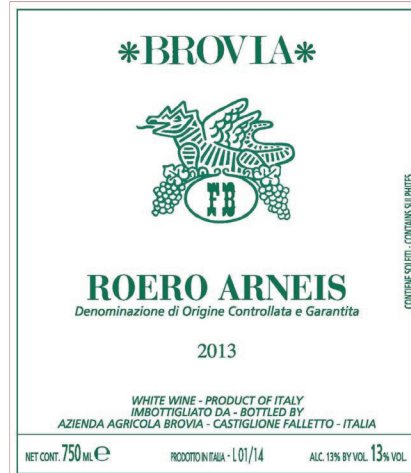
Aging:

- **Élevage:** Baroli spend 24 months in 30-hl Slavonian and French oak botti. Arneis, Dolcetto, Freisa, and Nebbiolo d'Alba spend 6-12 months in stainless-steel tanks. Barbera Ciabot del Fi spends c. 12 months in stainless-steel tanks and neutral French oak barriques
- **Lees:** Red wines remain on their lees until racking following malolactic. White wine remains on its fine lees until assemblage prior to bottling.
- **Fining and Filtration:** All wines are unfinned and unfiltered.
- **Sulfur:** Applied when necessary

Brovia



Roero Arneis



At a Glance:

- **Appellation:** DOCG Roero Arneis
- **Uvaggio:** Arneis (100%)
- **Average Annual Production:** 4,500 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a southeast-facing .8-ha plot near Vezza d'Alba
- **Soil Types and Compositions:** Sand
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1980
- **Average Yields:** 45 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid-September

In The Cellar:

- **Fermentation:** After total destemming and a brief skin maceration, wine ferments spontaneously in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until assemblage prior to bottling
- **Malolactic Fermentation:** Blocked by temperature
- **Élevage:** 6 months in stainless-steel tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied when necessary

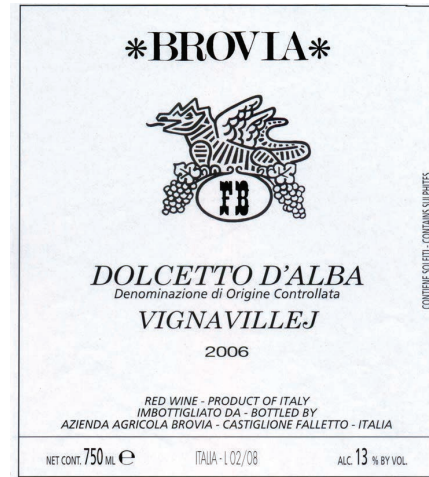
In The Glass:

A perfect encapsulation of Roero Arneis: a mineral spine with notes of stone fruits and citrus define this wine. While much Piedmontese Arneis is decidedly neutral or subject to heavy new oak treatment, Brovia's version gracefully expresses its Roero origins with balance, intensity, length, and concentration.

Brovia



Dolcetto d'Alba Vignavillej



At a Glance:

- **Appellation:** DOCG Dolcetto d'Alba
- **Uvaggio:** Dolcetto (100%)
- **Average Annual Production:** 10,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From several plots in Castiglione Falletto and Serralunga d'Alba
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1981 and 1993
- **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. Cuvaion 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:** 6-12 months in stainless-steel tank
- **Press Wine:** Free-run juice only
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied when necessary

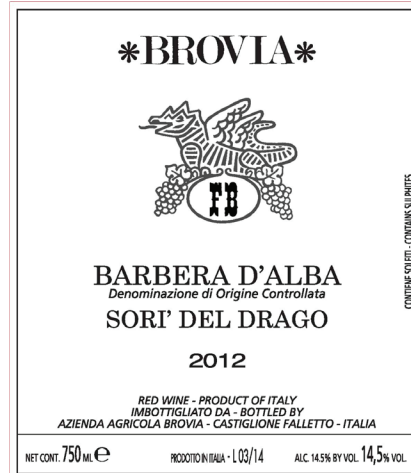
In The Glass:

From old vines in on prime Langhe slopes, Brovia's Dolcetto brings great complexity and intensity to the glass. While enjoyable in its youth, and a perfect wine to drink while waiting for the domaine's Baroli to come into harmony in the cellar, this cuvée can also age gracefully for up to a decade.

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Barbera d'Alba Sori del Drago



At a Glance:

- **Appellation:** DOCG Barbera d'Alba
- **Uvaggio:** Barbera (100%)
- **Average Annual Production:** 4,500 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 Castiglione Falletto and Serralunga d'Alba
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1970 and 1993
- **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. Cuvaion 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:** 6-12 months in stainless-steel tanks
- **Press Wine:** Free-run juice only
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied when necessary

In The Glass:

A wine of outstanding tension and energy from a top-class site in Castiglione Falletto, the Brovia family ages this wine in stainless-steel tank to preserve its freshness and vivacity. While charming and outstanding in its youth, the wine gains in complexity and profundity with a few years in the cellar.

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Barbera d'Alba Ciaböt del Fi



At a Glance:

- **Appellation:** DOCG Barbera d'Alba
- **Uvaggio:** Barbera (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 .3 ha of vines near Serralunga d'Alba
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1960 and 1981
- **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. Cuvaion 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 and neutral barriques
- **Press Wine:** Free-run juice only
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied when necessary

In The Glass:

The Ciaböt del Fi, partially raised in neutral barriques, is similar in its aromatic layers and intensity to the Sori del Drago, but is often more austere and reserved in its profile with more depth and bass tones on the palate.

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. Cuvaion 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

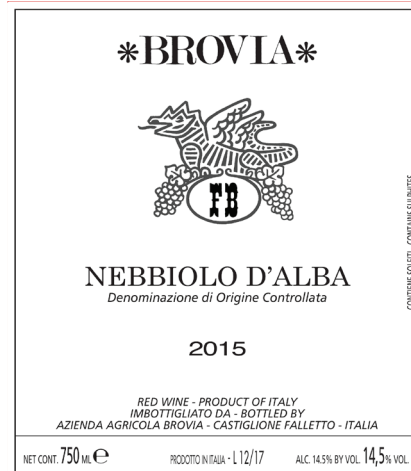
In The Glass:

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.

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. Cuvaion 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.

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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.

Brovia



Barolo Garblèt Sue'



At a Glance:

- **Appellation:** DOCG Barolo
- **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 .7 ha of west-facing vines in the Garblèt Sue' (also known as Altenasso) subsection of the Fiasco cru near Castiglione Falletto.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted from 1970-1979
- **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:

Garblèt Sue', also known as "Altenasso," is a subsection of the cru of Fiasco in Castiglione Falletto. Soils here are of sand and clay-limestone marl, but they are richer and less well-drained than those higher on the hill in Fiasco proper. If Garblèt Sue' typically shows a hair's breadth less complexity than its two Castiglione Falletto brethren, it compensates with a generous, exuberant personality and a tendency to drink better earlier.

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.

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. Cuvaion 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.

Brovia



Barolo Ca' Mia



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 ha of south-east-facing vines in the best and oldest section of the Brovia family's plot in the Brea cru near Serralunga d'Alba
- **Soil Types and Compositions:** Limestone-clay marl
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1955
- **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:

Brovia's lone Barolo from the neighboring township of Serralunga d'Alba, "Ca'Mia" is sourced from the best and oldest part of the family's holding in the centrally located cru of Brea. We often call this cru "Il Ruffiano" for its rustic, raffish nature. The wine thrusts us into the dense ambience of the forest: the dark berry-like fruit, the moss and underbrush, the truffles and mushrooms of the Langhe. It's all there with bravado and confidence. Warm, rich, dense ... one of our best friends at the table.