

Fratelli Brovia

Barolo Brea Vigna Ca' Mia

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barolo

CEPAGE: 100% Nebbiolo

WINEMAKING: Cuvaison of at least 3 weeks before being racked

AGING: Two years (or more) in large French "botti"

ANNUAL PRODUCTION: 3,500 bottles

THE STORY

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, as well as a sizable holding in the cru Brea in Serralunga d'Alba. Rosenthal Wine Merchant has 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.

THE ADJECTIVES

OVERALL: Rustic and raffish

AROMAS / FLAVORS: Dark berries, underbrush & mushrooms

MOUTHFEEL: Warm, rich and dense

THE SELLING POINTS

SUSTAINABILITY: Green Practicing

