

Fratelli Brovia Barolo Rocche di Castiglione

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barolo

CEPAGE: 100% Nebbiolo

WINEMAKING: The wine ferments for at least 3 weeks and then is raked into large oak barrels of French origin

ALCOHOL BY VOLUME: 14.5%

AGING: 2 years large French oak

ANNUAL PRODUCTION: 1200 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: Racy, layered and balanced

AROMAS / FLAVORS: Cherry, Strawberry, Blood Orange, Rose, Anise, Limestone

MOUTHFEEL: Medium+ body, fine tannin

THE SELLING POINTS

AWARDS: 96pts Wine Enthusiast, 95pts Antonio Galloni

PAIRINGS: Truffle dishes, braised meats

