

BROVIA BAROLO DOCG GARBLÈT SUE, 2011

BACKGROUND

IN THE 1940'S, GIACINTO, RAFFAELE AND MARINA TOOK OVER THE BUSINESS THAT HAD BEEN SET UP AS FAR BACK AS 1863 BY GRANDFATHER GIACINTO, AND THEIR OWN FATHER, ANTONIO. A NEW WINERY NOW STANDS IN A HARMONIOUS BLEND OF TRADITION AND TECHNOLOGICAL PROGRESS. THE BROVIAS OWN GREAT VINEYARDS, SUCH AS ROCCHES – WHICH HAS ALWAYS BEEN RENOWNED FOR ITS PRESTIGE – AND VILLERO, A VINEYARD IN THE HEART OF THE BAROLO GROWING AREAS OF HISTORIC IMPORTANCE. A NEW GENERATION OF BROVIAS HAS TAKEN TO THE WINE-MAKING TRADITION WITH SKILL AND ENTHUSIASM, LOOKING TO THE NEW CENTURY WITH THE CONFIDENCE THAT COMES FROM SUCH STRONG TIES WITH THE PAST AND BRIMMING WITH THE DESIRE TO CONTINUE TO IMPROVE. ROBERT PARKER CONSTANTLY REVIEWS BROVIA'S WINES WITH SCORES IN THE 90'S FOR THEIR BAROLO LINE.

TASTING NOTES

A VERY INTERESTING AND LONG AGING BAROLO FROM CASTIGLIONE FALLETTO. THE COLOUR IS INTENSE AMBER-RED. THE SMELL IS BALANCED AND PLEASANT, WITH PLUMS, UNDERBRUSH AND MINERALS. THE TASTE IS WONDERFULLY SWEET ON ENTRY, THEN POWERFUL WITH STRONG TANNINS IN THE MIDDLE PALATE AND WITH A VERY LONG FINISH.

REVIEWS

91 POINTS, MONICA LARNER (ROBERT PARKER'S WINE ADVOCATE):

"DUSTY AND DRY FROM THE OUTSET, THE 2011 BAROLO GARBLÈT SUE' IS PERHAPS THE MOST MINERAL-DRIVEN OF BROVIA'S NEW RELEASES. THOSE ENHANCED TONES OF FLINT AND CRUSHED GRANITE CREATE A UNIQUE AROMATIC SIGNATURE THAT IS OFFSET NICELY AGAINST THE ROUND FRUIT FLAVORS OF CHERRY AND BLACKBERRY THAT COME THANKS TO THE WARM VINTAGE. THIS WINE WOULD MAKE A PERFECT MATCH TO BRAISED BEEF DISHES."



VINTAGE: 2011

WINERY: BROVIA ([HTTP://WWW.BROVIA.NET/](http://www.brovia.net/))

REGION: PIEDMONT

AVAILABILITY: AVAILABLE NOW IN CONSIGNMENT

CASE QUANTITY: 6 BOTTLES PER CASE

BOTTLE SIZE: 750 ML

COMPOSITION: NEBBIOLO (100%)