

TASTING NOTES



B & W Wines

BROVIA DOLCETTO D'ALBA 'VIGNAVILLEJ', 2014

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.

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VIOLET-RUBY IN THE GLASS, WITH INTENSE AROMAS OF PULPY CHERRY FLESH, THIS WINE HAS ACCOMPANYING FLAVORS OF BLACKBERRIES, ALMONDS, AND CLOVES THAT MINGLE WELL WITH STURDY TANNINS AND THE ACIDITY EXPECTED OF ANY SELF-RESPECTING ITALIAN RED. BROVIA DOES NOT EXPLOIT HIS DOLCETTO TO MAKE ADDITIONAL CASH AS HIS BAROLOS AGE SIT IN BARREL BEFORE RELEASE; THE FAMILY HAS ALWAYS CONSIDERED DOLCETTO AN EARLY-DRINKING WINE WORTHY OF ATTENTION AND TAKE CARE WITH ITS ÉLEVAGE. BRIEFLY DECANT TO RELEASE ITS POTENTIAL AND PAIR WITH SAUSAGES BLENDED WITH ITALIAN HERBAL SEASONINGS, WHITE PIZZA WITH TRUFFLE OIL, OR A MUSHROOM SAUTÉ.



VINTAGE: 2014

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

REGION: PIEDMONT

AVAILABILITY: AVAILABLE NOW IN CONSIGNMENT

CASE QUANTITY: 12 BOTTLES PER CASE

BOTTLE SIZE: 750 ML

COMPOSITION: DOLCETTO (100%)



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