

TASTING NOTES



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.

"THIS IS A SUPERB SET OF WINES FROM BROVIA. FOR REASONS I CAN'T QUITE UNDERSTAND BROVIA REMAINS INCREDIBLY OVERLOOKED CONSIDERING THE QUALITY OF THE JUICE THEY PUT IN THE BOTTLE. IN RECENT YEARS BROVIA HAS BEEN MAKING TERRIFIC WINES IN AN ENLIGHTENED TRADITIONAL STYLE THAT IS IMMENSELY APPEALING. THE ESTATE FAVORS LONG FERMENTATIONS. THE SINGLE-VINEYARD BAROLOS ARE AGED IN FRENCH OAK CASKS, WHILE THE BAROLO (MADE FROM YOUNG VINES) IS AGED IN SLAVONIAN OAK. THE RESULTING WINES OFFER NOTABLE COMPLEXITY AND TONS OF SITE-SPECIFIC DETAIL, WHICH MAKES THEM GREAT CHOICES FOR LEARNING ABOUT SOME OF PIEDMONT-S TOP TERROIRS. EVEN BETTER, PRICES HAVE REMAINED EXCEEDINGLY FAIR IN RELATIVE TERMS, ALTHOUGH US IMPORTER NEAL ROSENTHAL DECLINED TO PROVIDE PRICING ON THE 2004 BAROLOS. READERS SHOULD BE AWARE THAT BROVIA HAS DECIDED TO HOLD BACK THE RELEASE OF THE 2004 BAROLO VILLERO AS THEY BELIEVE THE WINE NEEDS MORE TIME. THESE ARE SOME OF MY NOTES FROM A BARREL SAMPLE OF THAT WINE I TASTED IN APRIL 2007: -STUNNING SUBLIME ELEGANT.- SIMPLY PUT, BROVIA IS ON FIRE. READERS WON'T WANT TO MISS OUT ON THESE EXCEPTIONAL WINES." ANTONIO GALLONI, ROBERT PARKER'S WINE ADVOCATE

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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%)