
BREZZA BARBERA D'ALBA 'VIGNA SANTA ROSALIA'



Region: Piedmont, Italy

Appellation: Barbera D'Alba DOC

Vineyard Site: Vigna Santa Rosalia

Grapes: 100% Barbera

Farming: Certified organic

Age of vines: Planted in 1952

Altitude, Aspect, & Soil Type: 300 M, SW Facing, Limestone/Clay

Typical Harvest Time: Mid September - Early October

Maceration & Fermentation: 10 days maceration, controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 8 months in cement and stainless steel

Finishing: Flour filtration before bottling

Production: 5,000 bottles annually

Notes from Oliver:

The Brezza estate has been bottling since 1910. Run by Enzo Brezza and his cousin Giacomo, the fourth generation of the family to make wine here, Brezza's wines are icons of traditional winemaking: organic grape-growing, long macerations, and aging in large barrels. This transparent style, applied consistently and cleanly across the different bottlings, allows the differences of site to become clear, with no new oak aromas or rusticity to get in the way.

In the 19th century, there was a large number of Sicilians that relocated to the Langhe in search of work. This single-vineyard is just south of the town of Alba, and is named for Santa Rosalia, the patron saint of Palermo, Sicily. The wine shows notes of ripe red and blue berries and wild herbs, with juicy acidity and a core of earthy minerality. Drinks beautifully with roasted chicken, rich pastas, risottos, or meat dishes.