
BREZZA BAROLO



Region: Piedmont, Italy
Appellation: Barolo DOCG
Grapes: 100% Nebbiolo
Farming: Certified organic
Age of vines: Planted between 1993 and 2015
Altitude, Aspect, & Soil Type: 300 M, S Facing, Clay/Limestone/Sand
Typical Harvest Time: End of September - Mid October
Maceration & Fermentation: 30 days maceration, controlled low temperature fermentation in stainless steel with selected yeasts
Aging: 24 months in 15 - 30 hL used barrel
Production: 12,400 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 grapegrowing, 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.

Brezza's regular bottling of Barolo is textbook; it's relatively forward for the appellation, with aromas and flavors of red-currant, cherries, sandalwood, tobacco-leaf, licorice and expensive leather and an endless finish. I age this wine but you could absolutely drink it early with red meat or cheese too. Delicious is not usually a word I'd use for Barolo but this is in fact delicious.