
BREZZA BAROLO 'CANNUBI'



Region: Piedmont, Italy
Appellation: Barolo DOCG
Vineyard Site/Village: Cannubi/Barolo
Grapes: 100% Nebbiolo
Farming: Certified organic
Age of vines: Planted between 1994 and 2003
Altitude, Aspect, & Soil Type: 250 M, SE Facing, 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: 9,000 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.

The Cannubi vineyard is 'perhaps the most historic cru in all of Barolo,' according to Kerin O'Keefe; it's certainly the best known. Aromas and flavors include red currant, wild strawberry, licorice, sandalwood, and fine leather; the wine is very long, very elegant. Enzo Brezza is one of the producers (along with his cousin, Maria Teresa Mascarello), who have insisted that the Cannubi name be used only for the historic vineyard itself, and not the area around it, as other producers have suggested.