
BREZZA BAROLO 'CASTELLERO'



Region: Piedmont, Italy

Appellation: Barolo DOCG

Vineyard Site/Village: Castellero/Barolo

Grapes: 100% Nebbiolo

Farming: Certified organic

Age of vines: Planted in 1968

Altitude, Aspect, & Soil Type: 250 M, S Facing, Sand/Limestone

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: 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.

The Castellero vineyard is located in the village of Barolo at the top of the Castellero hill. This site has higher percentage of sand than either of Brezza's two other crus, which imparts lighter structure and elevated aromatics. The wine displays ripe cherry, cedarwood, licorice, and leather notes, with graceful tannins and a polished finish. Pair with rich pastas, risottos, or hearty meat dishes.