
BREZZA DOLCETTO D'ALBA



Region: Piedmont, Italy

Appellation: Dolcetto D'Alba DOC

Grapes: 100% Dolcetto

Farming: Certified organic

Age of vines: Planted in 1989

Altitude, Aspect, & Soil Type: 280 M, SW Facing, Limestone/Clay/Sand

Typical Harvest Time: End of August - Early September

Maceration & Fermentation: 7 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: 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 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.

I love Dolcetto, and I drink a lot of it. This is a crimson, fruity, perfumed, drinkable version of a grape that can have a fair amount of structure. 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.