
BREZZA LANGHE FREISA



Region: Piedmont, Italy

Appellation: Langhe DOC Freisa

Grapes: 100% Freisa

Farming: Certified organic

Age of vines: Planted in 1991

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

Typical Harvest Time: Mid September - Early October

Maceration & Fermentation: 8 days maceration, controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 6 months in tonneaux, followed by 2 months in stainless steel

Finishing: Flour filtration before bottling

Production: 1,300 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.

Freisa is an indigenous Piedmontese variety, and a very close relative of Nebbiolo. Many Piedmontese Freisas are made in a half-sparkling style, but this one is completely still, dry, and well-structured. Should be drunk young, but will age well for three or four years. Complex, perfumed, with notes of strawberry and sour red-cherry. Excellent with salumi or other rich foods.