
BREZZA LANGHE NEBBIOLO



Region: Piedmont, Italy

Appellation: Langhe DOC Nebbiolo

Grapes: 100% Nebbiolo

Farming: Certified organic

Age of vines: Planted in 1990

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

Typical Harvest Time: End of August - Early September

Maceration & Fermentation: 11 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.

This Nebbiolo is from vineyards around the village of Barolo, declassified into Langhe Nebbiolo. Bottled in spring following the vintage; as Enzo says 'We want this wine to represent Nebbiolo in its youth, helped by the closure (a glass stopper) and the label, which shows a poppy, the flower that in June turns our hills red and lets our imagination fly on wings of freshness.' Lovely words, lovely wine.