
BREZZA LANGHE ROSATO



Region: Piedmont, Italy

Appellation: Langhe DOC Rosato

Grapes: 100% Nebbiolo

Farming: Certified organic

Age of vines: Planted between 1959 and 1997

Altitude, Aspect, & Soil Type: 275 M, S Facing, Limestone/Clay/Sand

Typical Harvest Time: Mid September - Early October

Maceration & Fermentation: 12 hours maceration, controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 6 months in cement and stainless steel

Finishing: Flour filtration before bottling

Production: 4,500 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.

To make their Rosato, Brezza does an early harvest of their Nebbiolo to keep a good amount of the acidity in the grape. Beautiful pink color, aromas of wild strawberry, watermelon and pomegranate, with juicy fresh acidity. Deeply flavorful, easy-going, and refreshing. Enjoy with salumi, grilled salmon, roast chicken, or pork dishes.