
BREZZA BAROLO 'SARMASSA'



Region: Piedmont, Italy

Appellation: Barolo DOCG

Vineyard Site/Village: Sarmassa/Barolo

Grapes: 100% Nebbiolo

Farming: Certified organic

Age of vines: Planted between 1966 and 1995

Altitude, Aspect, & Soil Type: 250 M, SW Facing, Clay/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: 9,000 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.

This cru sits on the opposite side of the main Barolo ridge from Cannubi, and yet it has a distinct microclimate...it is the first area where snow melts in the winter. The wines grown here are more structured than those from Cannubi. Though the vineyard is not as well known as Cannubi, but I think Brezza's Sarmassa is outstanding. Notes of black cherry, tobacco, and wild fennel, with firm tannins and a long finish. Drink with hearty meat dishes.