

## Brezza, Sarmassa, Barolo 2016



A muscular yet elegant wine with complex aromas of red fruits layered with leather, liquorice, violet and subtle herbal notes, well flavoured and gamey.

### Producer Note

The Brezza family own 12.5 hectares of vines split between the commune of Barolo (in Cannubi, Castellero and Sarmassa), the two-hectare Santa Rosalia estate just outside the Barolo DOCG zone between Diano d'Alba and the town of Alba itself, and two further plots in Monforte d'Alba and Novello. Throughout the vineyards, the family practices an environmentally friendly approach to viticulture and the estate has been certified organic since the 2015 vintage. In the cellar, winemaker Enzo Brezza follows a traditional approach with minimal intervention. In order to maintain freshness and purity, many of the wines are bottled with glass Vinolok closures.

### Vintage

The 2016 vintage was a long vintage. Mild temperatures and low rainfall in winter, encouraged an early start to the vegetative cycle. However, temperatures dropped during March, slowing the vine's progress. Summer experienced low average temperatures, due to low overnight minimums, resulting in slow but steady phenological development. The fruit was in excellent condition at harvest and the red wines are aromatic, showing excellent balance with great structure.

### Vineyard

The one hectare vineyard in the Cru of Sarmassa was originally planted in 1941, with further plantings in 2000, and it has been organically farmed since 2010. The Guyot-pruned vines are grown in Sant'Agata Fossil Marl soils, comprising silt (43.2%), clay (30.5%) and sand (26.3%). The wines from this Cru tend to be elegant, yet structured. The Nebbiolo vines are Lampia and Michet clones which are grown on rootstocks K5BB and 420A. Situated at 300 metres' elevation, the vines are planted with a south-westerly orientation to optimise exposure to the sun. Planted at a density of 3,700 vines per hectare, they are carefully cultivated by hand, with green harvesting and thinning taking place to control yields and increase concentration. Green manure is employed to enhance the vitality of the soil and the cuttings from the grass cover crops are left on the soil, to help increase the nutrient value. In accordance with organic viticulture, copper and sulphur are used when necessary; herbicides and pesticides are not employed. Harvest takes place by hand at optimal maturity.

### Winemaking

This wine was made organically with minimal sulphur. The must was fermented followed by maceration lasting a further 10 to 15 days, where it underwent frequent pump-overs to submerge the cap and extract flavour, aromas and fine tannins. The wine was racked and underwent malolactic conversion in cement vats at 18°C, before being transferred to oak casks of 15 to 30 hectolitres for a minimum of two years' maturation.

### Tasting Note

A fragrant and elegant wine with complex aromas of wild berries layered with menthol, leather, liquorice, violet, earthy tones and subtle herbal notes. Beautifully balanced with firm tannins, a fruity mid-palate and great length on the finish.

### Grape

Nebbiolo 100%

### Awards

91 pts, The Wine Advocate, 2020

95 pts, Wine Enthusiast, 2021

91 pts, Robert Parker, 2021

17+ pts, Jancis Robinson, 2021



Winemaker:	Enzo Brezza
Region:	Piedmont
Subregion:	Barolo
Country:	Italy
Alcohol:	14%
Body Value:	E (A is light, E is full bodied)
Residual Sugar:	0.4
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	Yes
Biodynamic:	No
Product Code:	5261716A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork