

BRECCIA BRACHETTO PIEMONTE



VARIETAL: 100% Piemonte Brachetto

FARMING PRACTICES: Disbudding by hand to minimize yield; hand harvested into small cases

VINEYARD: 30 year old vines in granitic and argilo calcareous soils.

TASTING NOTES: Beautiful red color in the glass with fresh aromas and a round, elegant mouth.

FOOD PAIRINGS: Excellent aperitif or served at any part of the meal.

Breccia cherishes its land and the fact that most vineyards are located on very steep slopes. The topography make it one of the cooler climate parts of the region, with ideal conditions for the native varietals. The cooling winds and higher elevations south facing hillsides (over 1,000 feet) allow the vineyards to be planted in optimal locations.

The vines are dry farmed sustainably and grassed over, the focus being on a very low environmental impact, using no herbicides . The winery participates in an Europe-wide study of biodiversity, encouraging the nesting of native birds, insects and wildlife in the estate.

The soils that are composed of granite and calcareous argilo. In the spring, a careful disbudding is done by hand to minimize yield and ensure quality grapes. Rows are grassed over to encourage biodiversity. Harvesting is done by hand (as it is the most gentle method for the vines) to allow for better grape selection. Grapes are then brought to the winery in small cases to avoid crushing and oxidation.

