



Winemaker: Salvatore Lovo
Generation: 2nd



Sparkling Brut White Sparkling Wine

While much of Italy's Prosecco is produced at low altitude and in large batches, the vines used to make La Brezza grow high in the windswept hills near Padua and are hand harvested for quality over quantity. Winemaker Salvatore Lovo and his daughter, Silvia set the standard with this fantastic, everyday affordable! Peachy and approachable without being sweet, La Brezza is mineral-laden, great on its own or with food, and has the perfect perlage for just about any celebration!

WINEMAKER BIOGRAPHY

The father-daughter team of Salvatore and Silvia Lovo shine bright year after year, crafting Veneto classics like Prosecco DOC and Moscato. For all their wines, they combine old-fashioned, hands-on farming with an innovative, modern cellar; this approach results in sparklers that are low yield, sustainably farmed, and impeccably well-balanced.

ENOLOGIST

Salvatore Lovo and Andrea Senigallia



TASTING NOTES

- Color** Light straw
- Nose** Subtle stone fruit and white blossoms
- Palate** A light peachy softness with crisp minerality and lively bubbles
- Finish** Bright and refreshing



VINEYARD & VINIFICATION

- Vineyard Location** Veneto IGT, Veneto
- Vineyard Size** 105 ha
- Varietals List** 100% Glera
- Farming Practices** Sustainably farmed, dry-farmed, grapes picked by hand
- Elevation** 250 m
- Soils** Moraine
- Maturation Summary** Bottled for 1 month
- Alcohol** 12.0 %
- Acidity** 6 g/liter
- Residual Sugar** 16 g/liter
- Annual Production** 12,000 bottles





REGION

VENETO

Home to the iconic cities of Venice and Verona, Veneto is also Italy's second most prolific region in terms of wine production. Whites like Pinot Grigio and Prosecco, in particular, are made en masse in the lowlands proximate to the Adriatic. Beyond this, however, Veneto is also home to world-class estates and wines that couldn't be made anywhere else (not least of all the renowned Amarone della Valpolicella). From coastal flatlands to subalpine hills, a vast diversity of microclimates gives this wine region a unique edge. There are an impressive 28 DOCs and 14 DOCGs, with Prosecco, Pinot Grigio, Soave, and the red wines of Valpolicella all calling the Veneto home.

Beginning on the edge of Lake Garda, this NE region has 7 provinces: Belluno, Treviso, Venezia, Verona, Vicenza, Padova and Rovigo. Its northern boundary is protected from harsh weather conditions by the Dolomites, and cooler conditions in the north are well-suited to white varietals like Garganega (the main grape in Soave). In contrast, the warmer Adriatic coastal plains and river valleys near Lake Garda are where the renowned Valpolicella, Amarone, and Bardolino reds are produced.

It is believed that Veneto is one of the oldest wine-producing regions in the world, dating back to the bronze age. Its main port, Venice, has long served as a point of entry for new varietals, and departure for its products. Italy's very first school for oenology was founded in Conegliano in 1885, and today Europe's most important wine fair, VinItaly - with a draw of some 200,000 people - takes place each spring in Verona.

VENETO IGT

As the name might suggest, the Veneto IGT spans the entirety of the famous NE Italian region. With over 10,000 acres of vineyards participating (as of 2018), it is also a highly prolific zone in terms of output. Combined, wines from the Veneto account for nearly a quarter of Italy's production (second only to Puglia in this department) and this IGT allows for countless experimental wines and/or affordable options to add to the equation.

Similar to other broad, inclusive designations, a long list of varieties (both local and international) is permitted under the Veneto IGT. These include Glera, Pinot Grigio, and Pinot Bianco on the white side, and Corvina, Cabernet Franc, and Cabernet Sauvignon on the red. (The entire list of primary grapes is 4-5 dozen long!) Free of the restrictions governing DOCs and DOCGs, producers may use any proportions of the approved vines to make bianchi, rosati, and rossi wines. In order to include the varietal on the label, a wine must include at least 85%. Dual varietals are also allowed on the label, provided the first-named grape comprises 50-85%, and the second-named 15-50%. Passito wines may also be made under the auspices of this IGT, but there are currently no provisions for sparklers. Unsurprisingly, there are no aging requirements for any wines falling into this category.

LA BREZZA

Earlier in life, enologist Salvatore Lovo worked as a consultant in other areas of Italy, including Tuscany, the Marche, and Abruzzo. Today, alongside his daughter, Silvia, Salvatore focuses on the historic varieties of eastern Veneto - like Glera, Pinot Grigio, and Moscato - farming and making wine in the hills near Padua. In addition to the 17 hectares of high-altitude vines that Salvatore owns, the winemaker also has long-term contracts with a number of local, organic-minded families who all farm tiny parcels of 1-3 hectares. In this way, he is able to produce a series of small production wines, with yields ten times lower than those of a large corporation.

Setting themselves apart even further, the Lovo family benefits from a beautiful circumstance in geography. While so much of the Veneto's white wine is produced in the flat, expansive Po River Valley, Salvatore lives and works in a high, green archipelago of hills known as Colli Euganei. This area - the only zone with any real altitude near Venice - has long been known for producing wines with bright structure and enhanced aromatics. Even the red wines from this area possess a minerality, freshness, and persistency that can't be repeated in the surrounding lowlands!