Winemaker: Salvatore Lovo
Generation: 2nd

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Prosecco DOC Veneto

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 affordble! Peachy and approachable without being sweet, La Brezza is mineral-laden, great on its own or with food, and has and 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

	12
Vineyard Location	Prosecco DOC, 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

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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!

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, Vicenze, 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.

PROSECCO DOC

Like the Trevenezie designation, the Prosecco DOC transcends regional borders, in this case including a large swath of (central and NE) Veneto along with the whole of Friuli-Venezie Giulia. Named after the village of Prosecco outside Trieste, today Prosecco DOCs can come from 9 different provinces across the 2 different regions. (Gorizia, Pordenone, Trieste, and Udine in Friuli, or Belluno, Padua, Treviso, Venice, and Vicenza in the Veneto.) Across the board, wines must be made using at least 85% Glera – the grape also informally known as Prosecco – with grapes such as Chardonnay, Pinot Bianco and Pinot Grigio also permitted. These additions, along with specific terroir, can certainly change the character of Prosecco, but generally speaking one can expect notes of crisp apple and pear, along with jasmine and acacia blossoms on both nose and palate. With riper fruit, peach and melon also sometimes enter the equation. Aromatics are enhanced by the (largely) cool, subalpine clime, soils rich in calcium carbonates, and also by vine training techniques; pruning with the Guyot system (or double-arched cane), for example, can also help in the production of aromatic fruit.

With the establishment of the DOC in 2009, the guidelines for making Prosecco finally firmed up after decades of IGT fluidity. Yields were officially lowered, leading to a rise in quality, along with an increased focus on terroir. Today, the appellation is actually smaller than Champagne in terms of hectares (23,000 vs. 34,000), although it produces 20-25% more wine. (In recent years, the Prosecco DOC has exceeded 450 million bottles.) Sparkling and semi-sparkling wines account for an amazing 99% of the zone's total production, with still wines eking out an existence at just 1%!