

*francesco brigatti*

# CAMPAZZI

COLLINE NOVARESI DOC  
**Barbera**



## ■ NORTHERN PIEDMONT A.K.A. "ALTO PIEMONTE"

Alto Piemonte is an ancient territory that exudes history, culture and traditions. It stretches across four the provinces of Biella, Vercelli, Novara and Verbanese-Cusio-Ossola, displaying landscapes of unparalleled beauty, including the iconic Monte Rosa, quintessence of our Alps, in the backdrop. Although still little known, these lands have all the micro-elements and climate needed to make the grapes we grow noble and our wines extraordinarily elegant and age-worthy.

## ■ THE TERROIR

The portion of the hills in the Novara province where the Barbera grapes for our Campazzi are grown are of glacial origin and formed by fluvial-alluvial sediments rich in loam and relatively acidic. Campazzi means "Poor Field" as the soil is of subpar quality. Our South-West facing vineyard covers 2.5 acres.

## ■ ORGANOLEPTIC NOTES

Colour: deep ruby

Nose: black plum with notes of red cherry, vanilla, cocoa and violet

Palate: Full-bodied and structured, well balanced with soft tannins

Pair with: snails, Bagna Cauda (garlic and anchovies-based local dip), sausages and cereal soups

Serving temperature: 18 °C

## ■ GRAPES AND VINIFICATION

Varietal: Barbera 100%

Vines age: 25 years

Planting density per acre: 2,000 vines

Yield per acre: 3,500 Kg

Harvest: early October

Vinification method: starting selection of the bunches in the vineyard, fermentation in stainless steel vessels with 5-day skin contact

Ageing: 6 months in French tonneaux with regular stirrings on the lees

Refining: at least 6 months in bottle

## IN FRANCESCO BRIGATTI'S OWN WORDS:

“ Similarly to other local indigenous varieties, the Barbera from Colline Novaresi stands out for its peculiar acidity and a tannin-based structure as a result of the action of the mineral components detectable in our fluvial-alluvial terroir. In the glass we can then enjoy a wine of great stature that combines robust body with classic secondary aromas given by the tonneaux and a well-balanced ratio between acidity and mineral notes. ”

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