

francesco brigatti



MÖTFREI

COLLINE NOVARESÌ DOC

Nebbiolo

■ 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 Verbanò-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 Nebbiolo grapes for our Mötfrei are grown are of glacial origin and formed by fluvial-alluvial sediments rich in sand and relatively acidic. Mötfrei means "Hill of Porcini Mushrooms". Our South-West facing vineyard covers 2 acres.

■ ORGANOLEPTIC NOTES

Colour: ruby

Nose: cooked red fruits with hints of vanilla, cocoa and liquorice

Palate: full-bodied and well-structured with vigorous tannins and a pleasantly long finish

Pair with: cold cuts and cured ham, grilled meat, soft and medium-seasoned cheeses

Serving temperature: 18 °C

■ GRAPES AND VINIFICATION

Varietal: Nebbiolo 100%

Vines age: 30 years

Planting density per acre: 1,600 vines

Yield per acre: 2,400 Kg

Harvest: early October

Vinification method: starting selection of the bunches in the vineyard, fermentation in stainless steel vessels with 15-day skin contact

Ageing: 18 months in French tonneaux with regular stirrings on the lees

Refining: at least 6 months in bottle

IN FRANCESCO BRIGATTI'S OWN WORDS:

“Our choice to elevate this wine in tonneaux rather than using the classic medium-big sized barrel is deliberate and shows the incredible versatility of our Nebbiolos. Our Mötfrei offers a unique sensorial experience that combines a great mineral print with sweeter secondary aromas given by a smaller oak vessel.”

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Azienda Agricola Francesco Brigatti

Via Olmi, 31 - 28019 Suno (NO) - info@vinibrigatti.it - www.vinibrigatti.it