

francesco brigatti



SELVALUNGA

COLLINE NOVARESIS DOC

Uva Rara

■ 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 Verbano-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 Selvalunga are grown are of glacial origin and formed by fluvial-alluvial sediments rich in Loam and relatively acidic. Selvalunga means "Long Woodland Strip".

■ ORGANOLEPTIC NOTES

Colour: pale ruby

Nose: predominantly on raspberry and red cherry notes with hints of rose and violet

Palate: medium-bodied, sapid with medium persistence

Pair with: medium-cured salami, youthful cheeses and delicate white meat-based dishes

Serving temperature: 16 °C

■ GRAPES AND VINIFICATION

Varietal: Uva Rara 100%

Vines age: 30 years

Planting density per acre: 1,600 vines

Yield per acre: 3,200 Kg

Harvest: end of September

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

Elevation: 6 months in stainless steel vessels

Refining: at least 6 months in bottle

IN FRANCESCO BRIGATTI'S OWN WORDS:

“Simplicity is the keyword that ticks all the boxes for this easy to drink, youthful wine with a delicate lively character, perfect as every day's accompaniment to a variety of light-to-medium dishes.”

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Azienda Agricola Francesco Brigatti

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