

*francesco brigatti*



MARIA

COLLINE NOVARESÌ DOC

Vespolina

■ **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 Verbanco-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 Vespolina grapes for our Maria are grown are of glacial origin and formed by fluvial-alluvial sediments rich in loam and relatively acidic. We have named this wine after our daughter Maria.

■ **ORGANOLEPTIC NOTES**

Colour: ruby with purple hues

Nose: red berries, spices and black pepper

Palate: medium-bodied with lively, yet pleasant tannins

Pair with: local delicacies rich in fat, from cold cuts, cotechino sausage and creamy cheeses, through to sauce-based main dishes

Serving temperature: 15-16 °C

■ **GRAPES AND VINIFICATION**

Varietal: Vespolina 100%

Vines age: 30 years

Planting density per acre: 1,600 vines

Yield per acre: 2,800 Kg

Harvest: end of September

Vinification method: starting selection of the bunches in vineyard, fermentation in stainless steel vessels with 6-day skin contact

Elevation: 6 months in stainless steel tanks

Refining: at least 6 months in bottle

**IN FRANCESCO BRIGATTI'S OWN WORDS:**

“As the embodiment of our territory, the Vespolina has a very limited extent and it is difficult to grow. In its chemical composition lies the Rotundone, the same molecule on which the peppercorn aroma is based. This explains the traditional spicy footprint that makes this wine lively, fresh and youthful. Definitely a unique wine that evokes bygone old traditions.”

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**Azienda Agricola Francesco Brigatti**

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