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**FRANCESCO BRIGATTI COLLINE NOVARESI BIANCO ‘MOTTABELLO’**

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**Region:** Piedmont, Italy

**Appellation:** Colline Novaresi DOC

**Grapes:** 100% Erbaluce

**Farming:** Sustainable

**Age of vines:** Planted in 1990

**Altitude, Aspect, & Soil Type:** 250-320 M, SW Facing, Clay

**Typical Harvest Time:** End of September

**Maceration & Fermentation:** 8 hours maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

**Aging:** Four months in stainless steel, on the lees

**Finishing:** Paper filtration, no fining or cold stabilization

**Production:** 5,000 bottles annually

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**Notes from Oliver:**

Francesco Brigatti is an exemplary small wine grower in northern Piedmont. A third generation grower, Francesco’s grandfather started their family farm in 1920. A graduate from the University of Turin in Agronomy, he farms a little over 6 hectares of Nebbiolo, Vespolina, Uva Rara and Erbaluce. His cellar is in Suno, not far from the southern end of Lago Maggiore.

Erbaluce is a very distinctive white grape variety indigenous to northern Piedmont. Brigatti’s ‘Mottobello’ is pale straw in color, with greenish glints. Aromas and flavors of peaches, herbs, flowers abound, with slightly chewy texture with very good fresh acidity. A complex and distinctive white wine, Ian d’Agata says that Erbaluce from this area can be just as good as the better-known examples from Caluso, and from this evidence I would say he’s right.