
FRANCESCO BRIGATTI GHEMME 'OLTRE IL BOSCO'



Region: Piedmont, Italy

Appellation: Ghemme DOCG

Grapes: 100% Nebbiolo

Farming: Sustainable

Age of vines: Planted in 1990

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

Typical Harvest Time: End of October

Maceration & Fermentation: 70-80 days maceration, controlled low temperature fermentation in concrete with indigenous yeasts

Aging: 24 months in large Slavonian oak barrels, 12 months in bottle

Finishing: No fining, filtration or cold stabilization

Production: 4,000 bottles annually

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.

Made entirely of Nebbiolo, from two vineyards in the Pelizzane and Livelli areas of Ghemme, on the edge of the wood that divides the two sub-areas of the appellation. Nebbiolo-based wines from this region (Alto Piemonte) are strikingly different from those from Barolo and Barbaresco, particularly in structure (they are usually less tannic and less alcoholic). Aromas and flavors of red fruits, violets and baking spices; very long and complex.