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## FRANCESCO BRIGATTI NEBBIOLO 'MOTFREI'

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**Region:** Piedmont, Italy

**Appellation:** Colline Novaresi DOC

**Grapes:** 100% Nebbiolo

**Farming:** Sustainable

**Age of vines:** Planted between the 1980's and 1990's

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

**Typical Harvest Time:** Early October

**Maceration & Fermentation:** 15 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

**Aging:** Eighteen months in French oak tonneaux, 6 months in bottle

**Finishing:** No fining, filtration or cold stabilization

**Production:** 4,000 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.

The Colline Novaresi appellation is the equivalent of Langhe Nebbiolo in the Barolo/Barbaresco area, but this wine is finer than that would suggest. This Nebbiolo is simply beautiful: translucent garnet color, aroma and flavor of red fruit (red-currant, raspberry), with hints of angelica, leaf-mold, and baking spices. A gorgeous texture, mouth-filling but silky; very long and complex. Don't hesitate to drink this now with red meat, but I will certainly age a few bottles of this too.