
FRANCESCO BRIGATTI UVA RARA 'SELVALUNGA'



Region: Piedmont, Italy

Appellation: Colline Novaresi DOC

Grapes: 100% Uva Rara

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: 5 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: Six months in stainless steel

Finishing: No fining, filtration or cold stabilization

Production: 5,000 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.

Uva Rara is a black-skinned grape found in northern Piedmont and the Oltrepò Pavese; 'rara' here means 'sparse,' as the grapes are sparsely distributed on the bunches. Ian d'Agata describes the variety very well: '...bright dark-ruby in color...The aroma is ... very complex, with hints of red roses, violet, red, almost black cherries, and raspberries and sweet spices.' Very fresh acidity, mid-weight tannins, a good complement to cured meats, most pasta dishes, roast chicken...