

*francesco brigatti*



# CAMPAZZI

COLLINE NOVARESI DOC

## Barbera

### ■ 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 Verbano-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 Barbera grapes for our Campazzi are grown are of glacial origin and formed by fluvial-alluvial sediments rich in loam and relatively acidic. Campazzi means "Poor Field" as the soil is of subpar quality. Our South-West facing vineyard covers 2.5 acres.

### ■ ORGANOLEPTIC NOTES

Colour: deep ruby

Nose: black plum with notes of red cherry, vanilla, cocoa and violet

Palate: Full-bodied and structured, well balanced with soft tannins

Pair with: snails, Bagna Cauda (garlic and anchovies-based local dip), sausages and cereal soups

Serving temperature: 18 °C

### ■ GRAPES AND VINIFICATION

Varietal: Barbera 100%

Vines age: 25 years

Planting density per acre: 2,000 vines

Yield per acre: 3,500 Kg

Harvest: early October

Vinification method: starting selection of the bunches in the vineyard, fermentation in stainless steel vessels with 5-day skin contact

Ageing: 6 months in French tonneaux with regular stirrings on the lees

Refining: at least 6 months in bottle

### IN FRANCESCO BRIGATTI'S OWN WORDS:

“ Similarly to other local indigenous varieties, the Barbera from Colline Novaresi stands out for its peculiar acidity and a tannin-based structure as a result of the action of the mineral components detectable in our fluvial-alluvial terroir. In the glass we can then enjoy a wine of great stature that combines robust body with classic secondary aromas given by the tonneaux and a well-balanced ratio between acidity and mineral notes. ”

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Azienda Agricola Francesco Brigatti

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# MARIA

COLLINE NOVARESÌ DOC

Vespolina

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## ■ 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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# MÖTFREI

COLLINE NOVARESÌ DOC

## Nebbiolo

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### ■ THE TERROIR

The portion of the hills in the Novara province where the Nebbiolo grapes for our Mötfrei are grown are of glacial origin and formed by fluvial-alluvial sediments rich in sand and relatively acidic. Mötfrei means "Hill of Porcini Mushrooms". Our South-West facing vineyard covers 2 acres.

### ■ ORGANOLEPTIC NOTES

Colour: ruby

Nose: cooked red fruits with hints of vanilla, cocoa and liquorice

Palate: full-bodied and well-structured with vigorous tannins and a pleasantly long finish

Pair with: cold cuts and cured ham, grilled meat, soft and medium-seasoned cheeses

Serving temperature: 18 °C

### ■ GRAPES AND VINIFICATION

Varietal: Nebbiolo 100%

Vines age: 30 years

Planting density per acre: 1,600 vines

Yield per acre: 2,400 Kg

Harvest: early October

Vinification method: starting selection of the bunches in the vineyard, fermentation in stainless steel vessels with 15-day skin contact

Ageing: 18 months in French tonneaux with regular stirrings on the lees

Refining: at least 6 months in bottle

### IN FRANCESCO BRIGATTI'S OWN WORDS:

“Our choice to elevate this wine in tonneaux rather than using the classic medium-big sized barrel is deliberate and shows the incredible versatility of our Nebbiolos. Our Mötfrei offers a unique sensorial experience that combines a great mineral print with sweeter secondary aromas given by a smaller oak vessel.”

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# MOTTOBELLO

COLLINE NOVARESIS DOC

Bianco

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## ■ THE TERROIR

The portion of the hills in the Novara province where the white grapes for our Mottobello are grown are of glacial origin and formed by fluvial-alluvial sediments rich in loam and relatively acidic. Mottobello means "Lovely Hill". Our South-West facing vineyard covers here 2.5 acres.

## ■ ORGANOLEPTIC NOTES

Colour: lemon

Nose: intense notes of chamomile, jasmine, blossom and citrus fruits

Palate: medium-bodied, sapid and mineral with medium finish

Pair with: fresh cheeses, white grilled meat, fish and sea food

Serving temperature: 10 °C

## ■ GRAPES AND VINIFICATION

Varietal: indigenous white grape 100%

Vines age: 30 years

Planting density per acre: 1,200 vines

Yield per acre: 2,800 Kg

Harvest: end of September

Vinification method: soft pressing of the grapes, 8-hour skin contact maceration, fermentation in stainless steel vessels at 17°C

Elevation: 4 months in stainless steel vessels

Refining: at least 2 months in bottle

## IN FRANCESCO BRIGATTI'S OWN WORDS:

“The particularly strong and intense perceptions detectable both on the nose and at the palate have made wine makers and customers alike addressing this wine as the “reddest of all whites”. Mottobello is a single varietal white wine with a great balance between acidity and mineral notes that make it outstanding as aperitivo time outs as well as an ideal pairing with a vast array of white meat and fish or sea food-based dishes.”

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# MÖTZIFLON

COLLINE NOVARESIS DOC  
Nebbiolo

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## ■ THE TERROIR

The portion of the hills in the Novara province where the Nebbiolo grapes for our Mötziflon are grown are of glacial origin and formed by fluvial-alluvial sediments rich in loam and relatively acidic. Mötziflon means "Robin Hill". Our West-facing vineyard covers 5 acres.

## ■ ORGANOLEPTIC NOTES

Colour: medium ruby

Nose: predominantly on red berries, violet and liquorice

Palate: medium plus body and well-structured, great balance between smooth tannins and acidity

Pair with: meat-based appetizers, grilled meat, medium-seasoned and blue cheeses

Serving temperature: 18 °C

## ■ GRAPES AND VINIFICATION

Varietal: Nebbiolo 85% - Vespolina 10% - Uva Rara 5%

Vines age: 30 years

Planting density per acre: 1,600 vines

Yield per acre: 2,800 Kg

Harvest: early October

Vinification method: starting selection of the bunches in the vineyard, fermentation in inert vessels (steel and concrete) with a 15-day skin contact maceration

Ageing: 20 months in 30 hectolitres oak barrels

Refining: at least 6 months in bottle

## IN FRANCESCO BRIGATTI'S OWN WORDS:

“The elevation in wood adds up complexity to the flavours and helps soften the tannins, this ultimately ensures an overall, very pleasant balance between all components. Mötziflon is our flagship wine with an extraordinary combination of spicy notes given by the Vespolina and acidity from the indigenous Uva Rara.”

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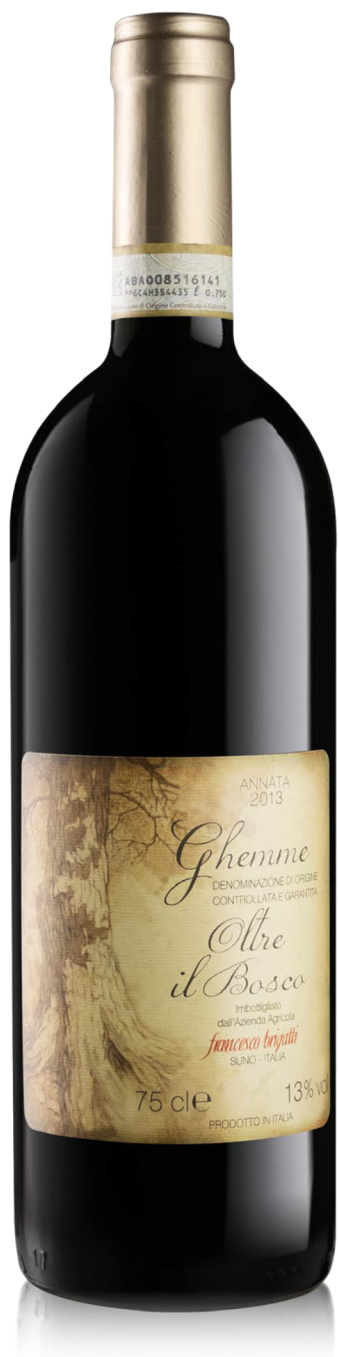
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## OLTRE IL BOSCO Ghemme D.O.C.G.

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### ■ THE TERROIR

The portion of the hills in the Novara province where the Nebbiolo grapes for our Ghemme are grown are of glacial origin and formed by fluvial-alluvial sediments rich in loam and relatively acidic. Oltre il Bosco relates to the woodland patch that lies between the local towns of Suno and Ghemme. Our South-facing vineyard covers 1,25 acres.

### ■ ORGANOLEPTIC NOTES

Colour: ruby.

Nose: intense, elegant with marked red fruits suggestions

Palate: hints of violet and spices

Pair with: cold cuts and cured meat, grilled steaks and stews,

Medium-to-long seasoned cheeses.

Serving temperature: 18-20 °C

### ■ GRAPES AND VINIFICATION

Varietal: Nebbiolo 100%

Vines age: 30 years

Planting density per acre: 1,750 vines

Yield per acre: 2,400 Kg

Harvest: end of October

Vinification method: starting selection of the bunches in the vineyard, fermentation in concrete vessels with submerged cap maceration and 60-day skin contact

Ageing: 24 months in medium-big sized oak vessels from Slavonia

Refining: at least 12 months in bottle

### IN FRANCESCO BRIGATTI'S OWN WORDS:

“ This is simply a wine that carries an extraordinary inclination to ageing in its DNA, thanks to its solid tannin-based structure and high acidity. The persistence on the palate is truly outstanding. ”

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# SELVALUNGA

COLLINE NOVARESÌ DOC

Uva Rara

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## ■ THE TERROIR

The portion of the hills in the Novara province where the Nebbiolo grapes for our Selvalunga are grown are of glacial origin and formed by fluvial-alluvial sediments rich in Loam and relatively acidic. Selvalunga means "Long Woodland Strip".

## ■ ORGANOLEPTIC NOTES

Colour: pale ruby

Nose: predominantly on raspberry and red cherry notes with hints of rose and violet

Palate: medium-bodied, sapid with medium persistence

Pair with: medium-cured salami, youthful cheeses and delicate white meat-based dishes

Serving temperature: 16 °C

## ■ GRAPES AND VINIFICATION

Varietal: Uva Rara 100%

Vines age: 30 years

Planting density per acre: 1,600 vines

Yield per acre: 3,200 Kg

Harvest: end of September

Vinification method: starting selection of the bunches in the vineyard, fermentation in stainless steel vessels with a 5-day skin contact maceration

Elevation: 6 months in stainless steel vessels

Refining: at least 6 months in bottle

## IN FRANCESCO BRIGATTI'S OWN WORDS:

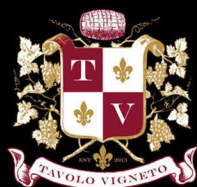
“Simplicity is the keyword that ticks all the boxes for this easy to drink, youthful wine with a delicate lively character, perfect as every day's accompaniment to a variety of light-to-medium dishes.”

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