

*francesco brigatti*



# OLTRE IL BOSCO

## Ghemme D.O.C.G.

### ■ 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 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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**Azienda Agricola Francesco Brigatti**

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