



MÖTZIFLON

COLLINE NOVARESI DOC

Nebbiolo

■ 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 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.”

francesco brigatti