

# Francesco Brigatti Mötfrei Colline Novaresi DOC Nebbiolo



**Varietal:** Nebbiolo 100%

**Terroir:** the portion of the hills in the Novara province where the Nebbiolo grapes for his 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”

**Vine Age:** 30 years old

**Vinification:** 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

**Tasting Note:** cooked red fruits with hints of vanilla, cocoa and liquorice. Full-bodied and well-structured with vigorous tannins and a pleasantly long finish

**Food Pairing:** cold cuts and cured ham, grilled meat, soft and medium- seasoned cheeses

[www.panebiancowines.com](http://www.panebiancowines.com)

212 685 7560



See our portfolio at

[www.seventy.com/panebianco](http://www.seventy.com/panebianco)