



VINITY  
WINE COMPANY

## Fratelli Mossio Dolcetto d'Alba, "Bricco Caramelli"

**Appellation:** Dolcetto d'Alba DOC

**Type:** Red, dry

**Grape Variety:** 100% Dolcetto

### Tasting Notes

**Color:** Opaque ruby-red with violet reflections.

**Bouquet:** Intense with hints of plums, blackberry and red fruits, with a spiced finish.

**Taste:** Hints of plum, prune, blackberry and red fruit, spices and a balsamic flair. In the mouth it is soft and full with a nutty finish typical of Dolcetto. The rich texture of this wine makes it hard to believe it is done completely in stainless steel.

**Alcohol:** Approx. 14-14.5% Vol.

**Serving temperature:** 18° C (64° F)

### Pairing

Bring on the appetizers, any meat roasted or braized, any dishes with truffle, mushroom risotto, blue fish, and aged or seasoned cheeses.

### Vineyard Notes

**Vineyard area:** The Bricco Caramelli is a single, one-hectare, vineyard planted in the 1960s. It sits atop the Caramelli hill in Rodello, in the Langhe, Province of Cuneo.

**Elevation:** 480 meters a.s.l.

**Exposure:** Hilltop, well ventilated and sunny anytime during the day.

**Soil:** Sand 27%, Limestone 51%, Clay 22%.

**Farming:** Guyot and a balanced dry pruning, a careful cure in the moment of greater vegetative development and a radical thinning before and after the beginning of ripening. All work is manually executed to allow close-care and quality control. The only mechanized process is when any treatments (copper sulfate and pit sulfur) are called for, and for the control of the grass cover-crop.

**Vines Per Hectare:** 5,500

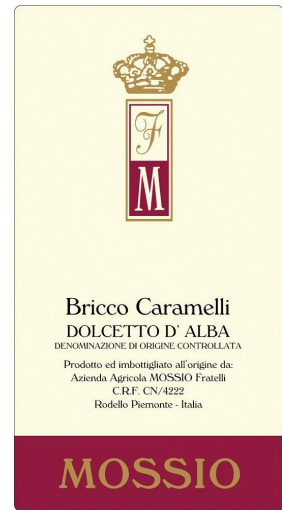
### Winemaking Notes

**Harvest:** Mid-September, in special crates, by hand.

**Vinification:** Fermentation takes place in steel vats with eight days of maceration on skins

**Aging:** Bottled in August without filtration and held in bottle for at least two months for refinement.

**Average Bottles Produced:** 5,000



*Fratelli Mossio is in Rodello, a small village between Barolo and Barbaresco. A passion for wine is inseparable from the ethos of the Mossio family. It is this that fixes them to the land. To be stewards of the vineyards and be part of the Langhe community is an honor and a blessing. The family business was started by Francesco, the grandfather, and Francesca, the grandmother, and then their sons, Luigi and Ennio Mossio. Each brother married a woman named Margherita, and their children and grandchildren carry on the tradition. The main family members overseeing operations today are brothers Valerio and Remo, aided by their nephew Michele. They own and manage vineyards growing Dolcetto, Barbera and Nebbiolo. And it is from these native grapes they make their exceptional wines.*