



VINITY
WINE COMPANY

Fratelli Mossio Dolcetto d'Alba, Superiore "GAMVS"

Appellation: Dolcetto d'Alba Superiore DOC

Type: Red Wine

Grape Variety: 100% Dolcetto

Tasting Notes

Color: Deep, dark ruby red with violet reflections.

Bouquet: Intense aromas of cherry, plum, and blueberry with notes of violet, chocolate, vanilla and menthol.

Taste: In the mouth cherry, plum and blueberry, prominent tannins, good body, intense flavors, very pleasing with a persistent finish.

Alcohol: Approx. 14-14.5% Vol.

Serving temperature: 18° C (64° F)

Pairing

Ideal with cheeses, salumi and red meats, truffle or mushroom dishes, and pasta with meat sugo.

Vineyard Notes

Vineyard area: Rodello, in the Langhe, Province of Cuneo. Rodello. The vineyard, which covers an area of three hectares, was planted in the early 60s.

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

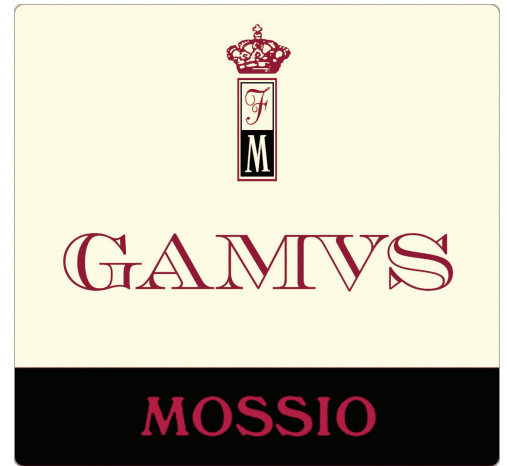
Winemaking Notes

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

Vinification: Fermentation takes place in steel vats with ten days of maceration on skins.

Aging: Aged for 12 months in large Slavonian oak barrels and then in the bottle for two months.

Average Bottles Produced: 2,800



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.