



VINITY
WINE COMPANY

Fratelli Mossio

Nebbiolo Chinato, "In Chino"

In Chino is made according to an old recipe from the Langhe region of Piemonte featuring Cinchona root (*Cinchona Officinalis*), Cinchona calisaya bark, quassia, and a special blend of herbs and spices.

Type: Vino Aromatizzato, red, botanically infused, aromatized, fortified wine.

Varietal: 100% Langhe Nebbiolo

Tasting Notes

Color: Deep, dense red-brown.

Bouquet: Intense, bitter and honey notes with hints of toasted clove, eucalyptus, cinnamon and coriander.

Taste: These flavors evolve on the palate into a yin-and-yang of bitter and sweet that coats the tongue; rhubarb, date, sultana, cloves, five spice and orange bitters are all present and there is a lovely, warm mouth-feel. An incredibly long, intense finish that is both dry and sweet.

Alcohol: Approx. 16.5% Vol.

Serving temperature: 15-16° C (59-62° F), or chilled 10°C (50°F)

Pairing

Try it with chocolate. With a meal, it is kind of its own course, either the first or the last, tutti e due.

Vineyard Notes

Production zone: Rodello.

Vineyard area: The grapes come from a vineyard extends over an area of one hectare.

Exposure: The vineyard is on a plateau.

Altitude: 420 m Meters a.s.l.

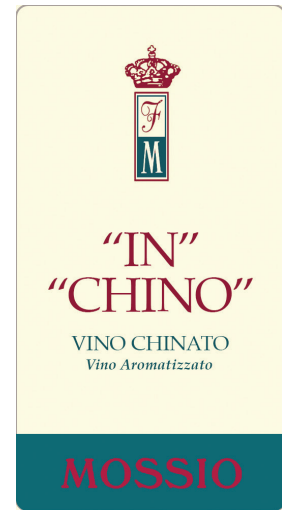
Vine density: Approximately 5,000 vines per hectare

Soil: A composition of sand 27%, silt 51%, and clay 22%..

Training Method: Guyot. The vineyard is managed using balanced dry pruning, a careful cure in the moment of greater vegetative development and a radical thinning before and after the beginning of the ripening. This is all manually executed for quality control. The only treatments are as needed applications of copper sulphate and pit sulfur, as well as control of the vine growth.

Winemaking Notes

Mossio's "In Chino" is with their own 100% Langhe Nebbiolo wine infused with cinchona calisaya bark, quassia, and a special blend of herbs and spices before resting for a prolonged aging process.



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.