



VINITY
WINE COMPANY

Fratelli Mossio Dolcetto Passito, "Le Margherite"

Appellation: Langhe Passito Rosso DOC

Type: Dessert wine

Varietal: 100% Dolcetto

Tasting Notes

Color: Deep, dense ruby red with shades of garnet.

Bouquet: Intense, clean, pleasing and refined aromas that open with notes of cherry jam, prune and dried violet and are followed by hints of blackberry, strawberry, blueberry and raspberry jams and a vanilla glaze.

Taste: Good correspondence to the nose, prominent yet gentle tannins, good body, intense flavors, pleasing roundness. The finish is persistent with recalls of cherry and blueberry jams and prune.

Alcohol: Approx. 14-14.5% Vol.

Serving temperature: 15-16° C (59-62° F)

Pairing

It is ideal with small pastries, chocolates and cakes – especially ones featuring hazelnuts, tarts or medium-aged cheeses.

Vineyard Notes

Production zone: Rodello.

Vineyard area: The grapes come from a vineyard extends over an area of three hectares.

Exposure: The vineyard is on a plateau.

Altitude: 460 m Meters a.s.l.

Vine density: Approximately 5,500 vines per hectare

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

Training Method: Guyot.

Average age of vines: 60 years.

Grape yield per hectare: 60 quintals.

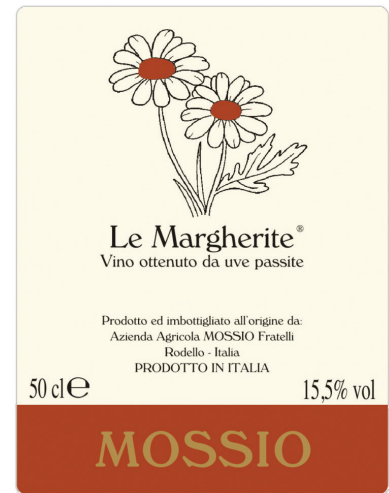
Winemaking Notes

Harvest: Mid September. It is collected manually in special wooden boxes and placed in the fruit rack for drying (typically five months at a temperature of 7° C, humidity 45%, and then pressed in the month of February).

Vinification: Vinification is done in steel tanks for thirty days of maceration on the skin.

Aging: 24-months in wood and 2 months in the bottle before release.

Production: Approximately 2,800 bottles a year.



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.