



VINITY
WINE COMPANY

Fratelli Mossio

Dolcetto d'Alba "Piano Delli Perdoni"

Appellation: Dolcetto d'Alba DOC

Type: Red, dry

Grape Variety: 100% Dolcetto

Tasting Notes

Color: Dark, ruby-red.

Bouquet: Intensely aromatic and tasty, with hints of blackberry and red fruit, spices and a balsamic flair.

Taste: Rich, dark fruit, herbs, and root. There is a fruity balsamic note on the elegant, silky and smooth finish.

Alcohol: Approx. 14-14.5% Vol.

Serving temperature: 18° C (64° F)

Pairing

It's an ideal combination with appetizers, first courses, white meats, roasted, braised and stewed red meats, dishes with truffles, stewed or roasted oily fish, and mature cheeses.

Vineyard Notes

Vineyard area: The Piano delli Perdoni is a single, seven-hectare, vineyard in Rodello, in the Langhe, Province of Cuneo.

Altitude: 420 meters a.s.l.

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: 5,000

Winemaking Notes

Harvest: Last week of September, by hand.

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

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

Average Bottles Produced: 30,000



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.