



Fratelli Mossio

Dolcetto Passito Margherite

Overview

- From the rolling hills of Dogliani, Margherite is a rare and captivating expression of Dolcetto, crafted in the passito tradition by brothers Valerio and Remo in homage to their grandmothers, both born in the same year and named Margherita!
- In the glass it unfolds with layers of dried cherry, plum preserves, violet, and cocoa, lifted by hints of spice and wild herbs. Silky and enveloping on the palate, it finishes with graceful tension and a lingering note of bittersweet fruit—an elegant meditation on one of Piedmont's most beloved grapes.

Appellation: Langhe Passito Rosso DOC

Varietals: 100% Dolcetto

Type: Dessert wine

Winemaking and Vineyard Notes

Production zone: Rodello

Production: 1,700 bottles

Vineyard area: Small three hectare vineyard.

Altitude: 460 m

Vine density: Approximately 5,500 vines per hectare

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

Training method: Guyot

Average age of vines: 60 years

Grape yield per hectare: 60 quintals.

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.

Palate: Prominent yet gentle tannins, good body, intense flavors, pleasing roundness. The finish features notes of with cherry and blueberry jams and prune.

Alcohol: 14.5%

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

Food Pairing

Dark chocolate desserts, hazelnut tarts, or baked fruit pastries where its rich dried cherry and cocoa notes echo and deepen the sweetness on the plate. Also pairs beautifully with blue cheeses or aged hard cheeses, where its velvety fruit and lifted acidity create a striking sweet-salty contrast.



Fratelli Mossio A passion for wine is inseparable from the ethos of the Mossio family. More than simply growers, they have been generational stewards of Langhe's rich agricultural heritage. The family business was started by grandparents Francesco and Francesca, and then their sons, Luigi and Ennio Mossio. Each brother married a wife named Margherita. Today, grandchildren and brothers Valerio and Remo, aided by their nephew Michele, operate the business and are recognized for their exceptional Dolcetto, Barbera and Nebbiolo.