



## Fratelli Mossio

### Dolcetto d'Alba Piano delle Perdoni

#### Overview

- From the steep hills of the Langhe, Piano delli Perdoni from Mossio is a vivid expression of traditional Dolcetto shaped by family farming, native grapes, and a deep respect for the land. Long celebrated by the Slow Wine guide for their honest, terroir-driven wines and commitment to traditional methods, the Mossio family crafts this bottling with the kind of authenticity that has made them a quiet reference point for Dolcetto lovers in Piedmont.

**Appellation:** Dolcetto d'Alba DOC

**Varietals:** 100% Dolcetto

**Type:** Red, dry

#### Winemaking and Vineyard Notes

**Vineyard area:** Single, seven-hectare vineyard in Rodello, in the Langhe.

**Production:** 30,000 bottles

**Altitude:** 420 m above sea level

**Vine density:** Approximately 5,000 vines per hectare

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

**Training method:** Guyot and a balanced dry pruning.

**Harvest:** Last week of September, by hand.

**Vinification:** Fermentation 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.

#### Tasting Notes

**Color:** Ruby red in colour with violet reflections.

**Bouquet:** Aromas of black cherry, wild blackberry, violet, almond, and subtle spice.

**Palate:** Rich, dark fruit, herbs, and root. A fruity balsamic note on the elegant, silky and smooth finish.

**Alcohol:** 13.5% Vol.

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

#### Food Pairing

Excellent with salumi, tajarin pasta, mushroom dishes, roasted poultry, rustic stews, and aged alpine cheeses.



**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.