VINITY
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Fratelli Mossio
Dolcetto d'Alba "Bricco Caramelli"



Overview

- In Rodello, Piemonte, Dolcetto is king, and Bricco Caramelli is its throne. This single hilltop vineyard sits around 470 meters up, the highest ground for miles, with sun from dawn to dusk and a breeze that never quits. The Mossio family planted vines here in the 1960s, and still tends this special parcel by hand. The grapes are handpicked in September, ferment in steel with about ten days on the skins, and bottle without filtering. No oak, nothing to hide behind: just Dolcetto in full voice. Inky ruby and bursting with plum, blackberry and black cherry, a dash of spice and that classic almond finish

Appellation: Dolcetto d'Alba DOC

Varietals: 100% Dolcetto

Type: Red, dry



Winemaking and Vineyard Notes

Vineyard area: The Bricco Caramelli is a single, one-hectare, vineyard planted in the 1960s. It sits atop the Caramelli hill in Rodello, in the Langhe, Province of Cuneo.

Elevation: 480 meters a.s.l.

Exposure: Hilltop, well ventilated and sunny anytime during the day.

Soil: Sand 27%, Limestone 51%, Clay 22%.

Farming: Guyot and a balanced dry pruning, a careful cure during greater vegetative development and a radical thinning before and after the beginning of ripening. All work is manually executed; 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: 5,500

Harvest: Mid-September, in special crates, by hand.

Vinifcation: Fermentation in steel vats with eight days of maceration on skins

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

Average Bottles Produced: 5,000

Tasting Notes

Color: Opaque ruby-red with violet reflections.

Bouquet: Intense with hints of plums, blackberry and red fruits, with a spiced finish.

Palate: Hints of plum, prune, blackberry and red fruit, spices and a balsamic flair. In the mouth it is soft and full with a nutty finish typical of Dolcetto. The rich texture of this wine makes it hard to believe it is done completely in stainless steel.

Alcohol: Approx. 14-14.5% Vol.

Serving temperature: 16–18 °C (60–64 °F)

Food Pairing

Antipasti and salumi, roasted or braised meats, dishes with truffle, mushroom risotto, oily fish, aged cheeses, and toasted Piedmont hazelnuts.

Mossio Fratelli is a family estate in Rodello, just south of Alba, where brothers Valerio and Remo Mossio farm about eleven hectares at the edge of the Alta Langa. Here, Dolcetto is king: it covers more than half their vineyards, alongside smaller plots of Barbera and Nebbiolo. Their crown jewel is Bricco Caramelli, a sunny, breezy hilltop cru planted in the 1960s. Vines are tended by hand, and the Dolcettos age only in steel, then rest in vaulted eighteenth-century cellars. The result is fruity, full, honest Dolcetto d'Alba, made for sharing at the family table.

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