VINITY
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Fratelli Mossio
Dolcetto d'Alba "GAMVS"



Overview

- GAMVS is the Mossio family's Dolcetto d'Alba Superiore and the only one of their Dolcettos that sees wood. From old vines from a single 1960s vineyard high above Rodello, it spends a year in large Slavonian oak casks, gaining depth and polish while keeping Dolcetto's dark fruit and signature almond finish. Black cherry, plum, violet, cocoa and mint. Full-bodied and long. Made for truffles and meat ragù. The name reflects the property's ancient origins as a Roman encampment two millenia prior. An artifact bearing the word "GAMVS" was found on the property and thus selected to represent the Mossio's noble Superiore.

Appellation: Dolcetto d'Alba DOC

Varietals: 100% Dolcetto

Type: Red, dry



Winemaking and Vineyard Notes

Vineyard area: Rodello, in the Langhe, Province of Cuneo. Rodello, The vineyard, which covers an area of three hectares, was planted in the early 60s.

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 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: 5,500

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

Vinifcation: Fermentation takes place in steel vats with ten days of maceration on skins.

Aging: 12 months in large Slavonian oak barrels and then in the bottle for two months.

Average Bottles Produced: 2,800

Tasting Notes

Color: Deep, dark ruby red with violet reflections.

Bouquet: Intense aromas of cherry, plum, and blueberry with notes of violet, chocolate, vanilla and menthol.

Palate: Enveloping, soft and full, with firm but balanced tannins and good body. Long finish, gently sweet-fruited and almondy.

Alcohol: Approx. 14-14.5% Vol.

Serving temperature: 18° C (64° F).

Food Pairing

Ideal with cheeses, salumi and red meats, truffle or mushroom dishes, and pasta with meat sugo.

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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