Prunotto



MOSCONI 2019

Classificazione

Barolo DOCG

Annata

2019

Climate

Despite several snow events and very limited rainfall, winter 2019 saw temperatures that were higher than seasonal averages prompting early vine growth especially in those vineyards with the most favorable sunlight exposure. The month of April until the end of May brought cold temperatures and rain showers that affected flowering, reducing the number of berries per cluster resulting in lower yields. June delivered a hot, dry weather which was followed by precipitation during the last half of July. Optimal day/night temperature swings in August and frequent cluster thinning in the vineyards preserved whole, healthy fruit. September began with a period of brief yet intense rainstorms that gave way to higher temperatures and clear sunny skies until mid-October. This wasn't an easy vintage, with an extended harvest window and limited yields however, the grapes were of impeccable quality. The grape harvest took place on October 10th.

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Harvest and Vinification

Freshly harvested grapes were brought to the cellar, destemmed, and crushed. Maceration on the skins took place over a period of 7 days at a temperature that did not exceed 30 °C (86 °F). Malolactic fermentation was completed before the end of winter. The wine was left to age in 50 hL oak barrels for at least 18 months.

Historical Data

Barolo Mosconi is crafted from grapes grown in the beautiful vineyard in the Mosconi di Monforte d'Alba area. Nebbiolo grown in this area develops extraordinary complexity attributable to the vineyard's south-southwest exposure, an altitude that varies from 360 to 400 meters above sea level (1,181 – 1,312 feet) and tuffaceous white soils.

Tasting Notes

Barolo Mosconi is a vibrant and intense garnet red color. The nose delivers notes of sage, rosemary, and forest floor accompanied by hints of flowers and spices. The palate is generous and elegant, defined by an important tannic structure. Barolo Mosconi closes with a long, persistent finish.