Prunotto



MOSCONI 2020

Classificazione

Barolo DOCG

Annata

2020

Climate

The 2020 growing season began with normal winter weather, mild temperatures and limited precipitation without any extreme weather events. The first half of spring was relatively dry and sunny that guaranteed early and even vine growth. May and June brought generous precipitation that slowed down vine development causing the vines to lose the head start acquired at the beginning of spring. However, the rain showers provided beneficial groundwater reserves that, together with moderate summer temperatures, prevented water stress in the vineyards. Periodic cluster thinning balanced the crop load per vine and helped increase optimal sugar concentration levels. Excellent climatic conditions during September, characterized by significant temperature swings between day/night, ensured an ideal ripening phase. The grape harvest took place on September 29th.

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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 ruby red with light garnet hues. Aromatic and fresh on the nose with notes of plums and ripe cherries that accompany hints of blue violets, rose buds, sandalwood and aromatic herbs. Austere and elegant on the palate, Barolo Mosconi presents excellent structure with refined, perfectly integrated tannins. A swine with outstanding aging potential.