Prunotto



MOSCONI 2021

Classificazione

Barolo DOCG

Annata

2021

Climate

The 2021 growing season began with mild winter weather but periods of precipitation and even some snowfall affected the area guaranteeing excellent groundwater reserves. Vine growth started right on schedule but light, localized frost events halfway through April caused lower yields but did not have any adverse effects on the quality of the fruit. The arrival of spring brought a long stretch of beautiful weather that lasted throughout summer with average seasonal temperatures that were uninterrupted by extreme heat events. June and July saw occasional summer storms. At harvest time, optimal temperature swings between day and night allowed the grapes to achieve optimal ripeness and excellent balance between sugar levels, freshness, and polyphenolic maturity. The grape harvest took place on October 13th.

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Harvest and Vinification

Freshly harvested grapes were brought to the cellar, sorted, 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 deep intense garnet red in color. Complex aromas dominate the nose: notes of ripe fruit encounter spicy aromas of nutmeg and cloves. The palate is intense, with outstanding body and structure, with well-balanced smooth tannins.