

Prunotto



MOLESKO 2021

Classificazione

Dolcetto D'Alba DOC

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 September 18th.



Harvest and Vinification

On arrival in the cellar, grapes were destemmed and crushed. Fermentation took place over a period of 6 days at a maximum temperature of 27-28 °C (81-82 °F). Malolactic fermentation was completed before winter. The wine was aged for approximately 6 months and then bottled.

Historical Data

A traditional grape variety that has found a unique expression in this wine. The particular terroir, characterized by soils dating back to the Miocene era that are typically sandy and clay based, gives Dolcetto great complexity, freshness and finesse.

Tasting Notes

Mosesco is ruby red in color with purple hues. The nose is youthful and grapey with fresh floral and fruit aromas of cherries, pears and peaches. Its full palate is balanced with an excellent typicity and an elegant almond finish.