

Musso®



Rio Sordo Barbaresco DOCG



- The Musso Family has been in Barbaresco for over 300 years: Giacomo Filippo Musso was the original Mayor of the town in 1698! The winery was established with a tiny 1.5ha plot of Nebbiolo in the locality of Cavanna by Sebastiano Musso in 1929. He was 23
- 80,000 bottles of wine per year on average. The Nebbiolo grape accounts for about 50% of total vineyard area (Barbaresco, and Langhe Nebbiolo DOC). The remainder is divided among five other varieties: **Barbera d'Alba DOC, Dolcetto d'Alba DOC, Langhe Freisa DOC, Langhe Chardonnay DOC, and Roero Arneis DOCG.**
- The winery is run by three generations together: Valter (father), Emanuele (son) and Luca (grandson). They own 10 ha in the most prestigious vineyard sites of Barbaresco: **Pora, Rio Sordo, Ronchi and Cavanna.**

Varietal: 100% Nebbiolo

Appellation: Barbaresco DOCG

Production Zone: Rio Sordo in commune of Barbaresco, Piedmont; altitude 240-280 mt a.s.l.

Soil: mainly limestone and frequent intersections of clay

Vinification: Hand harvested. Fermentation in stainless steel tanks with 20 days maceration with periodic cap pump over

Maturation: 12 months 50hl Slavonian oak barrels then 12 months in 20hl barrels with further refinement in bottle for 8 months before release.

Rio Sordo is a 25ha vineyard shared by 5 producers, just across the tracks Musso's Pora site. **Musso's plot is the smallest at just 1ha.** The Tortonian-Messinian soil tends to be replete with a full complement of mineral elements, which results in the **high-toned sugared fruit and leathery rose bush aromatics.**



- *Garnet color with beautiful intensity and delicate hues: ample and intense scents of exotic fruit (apricot), dried flowers and jam of red fruits and elegant spicy notes like pink peppercorns, cinnamon and tobacco. The taste is dry, full, warm and persistent.*
- *Barbaresco "Rio Sordo" shares the company of meat dishes, especially roasts, game, meat filled pasta dishes and mature aged cheese.*

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