

# Musso



## Barbera d'Alba DOC



- 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% Barbera

**Appellation:** Barbera d'Alba DOCG

**Production Zone:** Rio Sordo in Barbaresco commune, Piedmont; altitude 240-270 mt a.s.l.

**Soil:** mainly limestone and frequent intersections of clay

**Vinification:** Hand harvested. ½ harvest fermented in stainless steel and ½ harvest in 500l oak barrel then blended after finishing fermentation. Then blended to find the best result

**Maturation:** 6 months 500l oak barrels then 6 months 20hl oak barrel with further 6 months refinement in bottle before release

This Barbera d'Alba is obtained from grapes from the **oldest vineyard of Musso**, those located in Rio Sordo, in the municipality of Barbaresco.

The white soil is made up of limestone with some layers of clay to give additional firmness to the ground. The exposition is great: a south-west, which stays all afternoon in the summer sun.



- *Deep ruby red color with garnet hues as it ages. Penetrating yet delicate fruity bouquet with scents of wild berries and dried fruit, developing into delicate vanilla and oak aromas. A luscious dry, light-textured red wine with harmonious good balance of acidity and gentle tannins.*
- *This Barbera is a good match for pasta dishes with light meat sauces as well as grilled chicken, pork roasts, wild game and aged cheeses*

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