

Musso®



Barbaresco Pora Riserva 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 Riserva DOCG

Production Zone: Pora 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 24 months in 20hl barrels with further refinement in bottle for 8 months before release.

The Pora vineyard site is one of the most **famous CRU** in all of Barbaresco. The wines produced tend to be **muscular and bold with a rich tapestry of ripe fruits, truffles, spice box, and Marasca cherry.** Musso's 2.5 ha plot extends through the central amphitheater of Pora, enjoying the best exposure and elevation.



- *Very intense red garnet decidedly intact. Very intense hints of exotic spices, ripe red fruits such as cherries, raspberries and plum, along with hints of dried flowers. Quite important hints of licorice and leather. Full bodied, intense, enveloping and with fine mature tannins.*
- *Good with all red meat cooked in various ways, from roasts, stews and braised local cuisine as well as international dishes.*

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