

Musso®



Dolcetto 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% Dolcetto

Appellation: Dolcetto 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. Fermentation in stainless steel thermal jacketed steel tanks with 6 days maceration

Maturation: Stainless steel tanks 6 months then transferred for 2 months in 40 hl barrels with further 2 months refinement in bottle before release

Dolcetto vine prefers white lands, with high composition of limestone, it takes its name from the sweet sensation that it is possible to feel after tasting a Dolcetto grape.

Dolcetto produced by Musso winery has its origins from a **south-west exposed vineyard, situated in the prestigious Rio Sordo area, in Barbaresco village.**



- *Ruby intense color, accentuated by frequent violet hues. The perfume is very fruity and recalls marasca cherry, plum and other red fruits (strawberry). The taste is dry and fragrant, it has a good personality with a pleasant bitterish sensation on the finish.*
- *Dolcetto d'Alba is a very versatile wine, it can be used to accompany all the courses of a meal, even if it prefers hors d'oeuvre made with meat, young and medium seasoned cold cuts, cheese, fondue and dishes of informal cuisine.*

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