

## Langhe Nebbiolo 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 generation 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: Langhe Nebbiolo DOC

Production Zone: Ronchi in commune of Barbaresco, Piedmont;

altitude 230-260 mt a.s.l.

Soil: mainly limestone and frequent intersections of clay

Vinification: Hand harvested. Fermentation in stainless steel tanks

with 12 days maceration with periodic cap pump over

Maturation: 8 months 50hl Slavonian oak barrels then with further

refinement in bottle for 6 months before release

Musso Langhe Nebbiolo is made from grapes grown in vineyards in the locality of **Ronchi**, in the municipality of Barbaresco, where the limestone and clay soils are east facing, namely the "sori" (top of the hill) in the morning, offer an elegant and pleasing wine.



- Intact garnet red color with good intensity and beautiful hues; fruity scents such as raspberry and red fruit jam with spices reminiscent of cinnamon and green pepper; the taste is rich, dry, persistent, beautiful personality and pleasant tannins.
- Langhe Nebbiolo, with its remarkable versatility, could accompany the whole meal. But, in practice, it prefers meat dishes with good structure; salame cotto, pasta with meat sauce, roasted or grilled red meats and medium-aged cheeses.

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