

# Musso®



## Roero Arneis 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% Arneis

**Appellation:** Roero Arneis DOCG

**Production Zone:** Santo Stefano Roero, Piedmont; altitude 270-350 mt a.s.l.

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

**Vinification:** Cold maceration on the skins for 18-36 hours then fermentation in temperature controlled stainless steel tanks

**Maturation:** The wine spends 6 months in stainless steel tanks on fine lees. When it reaches the best conditions of stability, the wine is bottled. It refines at least three months in bottles before release

The Roero area stretches out to the left of the Tanaro River with a collection of 19 villages, similar to the Langhe zone. The terrain here is difficult, rugged, and steep. The village of Roero is tucked into the valley with high sloping vineyards with a South to Southwest exposure. It is here that Musso's vineyards lie at the crest of the hill.



- *Intact straw yellow color; Very pleasing aroma, which reveals intense floral notes (hawthorn, acacia, chamomile) and fruity (golden apple and hazelnut). The taste is dry, good structure, elegant and pleasing, with a delicate acidulous note which makes it fragrant.*
- *Its delicate notes of acidity pair well with appetizers, but its best is with dishes of poultry or vegetables, salumi that is not smoked, pasta with vegetable, fish and grilled white meat.*

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