PANEBIANCO WINES

Musso®

BARBERA D'ALBA

DOC



BARBERA 100%

A characterful Barbera from Musso's oldest vineyards in Rio Sordo, Barbaresco. It combines vibrant fruit, fresh acidity and polished oak for a harmonious expression of the appellation.





VINEYARD / CRU
Rio Sordo, Barbaresco, Piedmont, Italy

SOIL
Mainly limestone with clay

ALTITUDE
240 – 270 m a.s.l.

FARMING
Sustainable

VINIFICATION
Hand harvested. Half the harvest ferments in stainless steel and half in 500 l oak barrels, then the lots are blended after fermentation.

AGEING
6 months in 500 l oak barrels, then 6 months in 20 hl oak barrels, followed by 6 months of bottle ageing before release.

AVAILABLE SIZE
750 ml

TASTING PROFILE

COLOR
Deep ruby red with garnet hues.

AROMAS / FLAVORS
Wild berries, dried fruit with delicate vanilla notes and hints of oak.

PALATE
Dry, balanced and lightly textured, with bright acidity and gentle tannins.

STRUCTURE
Vibrant fruit, fresh acidity and polished oak for a harmonious expression.

FOOD PAIRING

A versatile match for pasta with light meat sauces, grilled chicken, pork roast, wild game and aged cheeses.

PASTA | WHITE MEATS | PORK ROAST | GAME | AGED CHEESES

ABOUT MUSSO

The Musso family has been in Barbaresco for over 300 years. The winery was established in 1929 by Sebastiano Musso and is now run by Valter, Emanuele and Luca Musso. The estate farms about 10 hectares in prestigious sites including Pora, Rio Sordo, Ronchi and Cavanna.

WHY PANEBIANCO SELECTED THIS WINE

Selected for its old-vine origin, vibrant fruit and polished Barbera character.

WEBSITE
www.panebiancowines.com

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PORTFOLIO
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