PANEBIANCO WINES

# Musso®

# BARBARESCO PORA RISERVA

## BARBARESCO RISERVA DOCG
## NEBBIOLO 100%

A refined single-vineyard Barbaresco Riserva from the celebrated Pora cru in Barbaresco. Extended ageing gives this wine depth, structure and aromatic complexity while preserving classic Nebbiolo finesse.







**VINEYARD / CRU**
Pora Cru
Barbaresco
Piedmont, Italy

**SOIL**
Mainly limestone with clay

**ALTITUDE**
240–280 m a.s.l.

**FARMING**
Sustainable

**VINIFICATION**
Hand harvested. Fermentation in stainless steel tanks with about 20 days of maceration and periodic pump-overs.

**AGEING**
12 months in 50 hl Slavonian oak barrels, then 24 months in 20 hl barrels, followed by about 8 months of bottle refinement before release.

**AVAILABLE SIZE**
750 ml

## TASTING PROFILE

**RED FRUIT**
Cherry, raspberry, plum

**FLORAL**
Dried flowers

**SPICE**
Exotic spice, licorice

**STRUCTURE**
Full-bodied, intense, fine mature tannins

Very intense garnet color with ripe red fruit, dried flowers, spice, licorice and leather. The palate is full-bodied, enveloping and persistent, with fine mature tannins.

## FOOD PAIRING

Excellent with roasted and braised red meats, stews, game and aged cheeses.

RED MEATS | 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 Walter, 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 the pedigree of the Pora cru and its deeper, age-worthy Riserva expression of classic Barbaresco.


WEBSITE
www.panebiancowines.com

PHONE
212 685 7560

PORTFOLIO
www.sevenfifty.com/panebianco