PANEBIANCO WINES

Musso®

BARBARESCO PORA

BARBARESCO DOCG
NEBBIOLO 100%

A classic single-vineyard Barbaresco from the celebrated Pora cru in Barbaresco. This site is known for structure, depth and aromatic complexity, giving a muscular yet elegant expression of Nebbiolo.





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 12 months in 20 hl barrels, followed by about 8 months of bottle refinement before release.

AVAILABLE SIZE
750 ml

TASTING PROFILE

COLOR
Red garnet with ruby reflections.

AROMAS / FLAVORS
Cherry, raspberry, wild strawberry, dried flowers and spice.

PALATE
Full-bodied, intense, enveloping and persistent, with fine mature tannins.

SERVING TEMPERATURE
18 – 20 °C

FOOD PAIRING

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

RED MEATS | GAME | AGED CHEESES | BRAISED DISHES

WHY PANEBIANCO SELECTED THIS WINE

Selected for its pedigree from the famed Pora cru and its powerful yet refined expression of classic Barbaresco.

Musso

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.

WEBSITE
www.panebiancowines.com

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PORTFOLIO
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