PANEBIANCO WINES

Musso®

BARBARESCO RIO SORDO

BARBARESCO DOCG
NEBBIOLO 100%

A site-driven Barbaresco from the Rio Sordo cru in Barbaresco. This vineyard gives an expressive Nebbiolo with aromatic lift, warm texture and lasting persistence.





VINEYARD / CRU
Rio Sordo 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

FRUIT
Red fruit jam, apricot

FLORAL
Dried flowers

SPICE
Pink pepper, cinnamon, tobacco

STRUCTURE
Dry, full, warm, persistent

Garnet in color, with aromas of red fruit jam, dried flowers and elegant spice. The palate is dry, full, warm and persistent with a long savory finish.

FOOD PAIRING
Excellent with roasts, game, meat-filled pasta dishes and mature aged cheeses.

RED MEATS | GAME | PASTA DISHES | 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 the aromatic lift and site-specific character of the Rio Sordo cru.

WEBSITE
www.panebiancowines.com

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PORTFOLIO
www.sevenfifty.com/panebianco