



## Barolo Docg

**Mosconi**

**2016**

### Vintage description

2016 was one of the latest vintages in recent years. A winter with mild temperatures and little rainfall preceded a fresh and rainy spring which caused a certain delay in the phenological cycle of the vine. In August, September and October the weather was excellent and allowed the grape to ripen perfectly, benefiting from both the spring water reserves and a marked temperature range which is very important for a good maturation of the tannins. The Nebbiolo vine "loves" this type of vintage.



**Grapes:** Nebbiolo - **Harvest:** 10 October 2016 - **Village:** Monforte - **MeGa (Cru):** Mosconi - **Soil:** Limestone and sandstone marls, loam / silty texture with 31.3% Sand, 53% Silt, 15.7% Clay - **Maceration:** 12 days - **FML:** 100% - **Aging:** 3 small barrels of 228lt and t years old – **Aging duration:** 30 month - **Bottling:** 18 June 2019

### Data

Alcohol: 14,5 % - Total acidity: 6,63 g/L – Dry extract: 31,2 g/L

### Winemaker notes

This year produced 838 bottles, 25 magnums and 3 double magnums. We planted Mosconi in 1998 and for a long time we used its best offers for our Barolo Serre. The 2016 vintage shows a deep and velvety structure that is typical of the hill.

### Tasting notes

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