



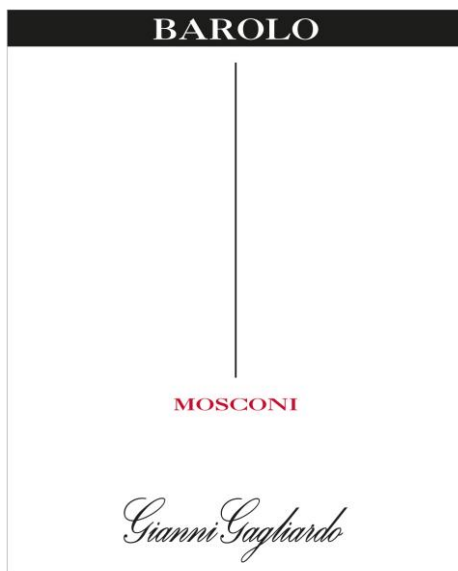
## Barolo Docg

**Mosconi**

**2017**

### Vintage description

The 2017 vintage was warm and dry. The slight vegetative advance coincided with a particularly intense spring frost that effected many parts of Europe. This was the first cause of quantity decrease. The scarcity of rainfall was the second cause. At a physiological level the plants have exploited the little rain at the beginning of September to the fullest, and therefore on average the grapes are smaller and more concentrated with a perfect even ripening.



**Grapes:** Nebbiolo - **Harvest:** 22th September 2017 - **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:** 13<sup>th</sup> July 2020

### Data

Alcohol: 14,50 % - Total acidity: 6,28 g/L – Dry extract: 30,6 g/L

### Winemaker notes

This year produced 1136 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. This large vineyard expresses itself with a deep and velvety structure.

### Tasting notes

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