



**Barolo Docg**  
**Mosconi**  
**2018**

**Vintage description**

The 2018 winter was long and with a lot of rain. This played an important role in re-establishing the water balance after the heat of 2017. Spring had a slow start and only in mid-July the temperature did rise significantly. This allowed for a fast ripening without however anticipating the harvest that enjoyed a very favorable September. Infact the climate of September and early October allowed us to leave the grapes on the plant longer where necessary. 2018 has been defined as a "traditional harvest" with great balance of its components.



**Grapes:** Nebbiolo - **Harvest:** 4 October 2018 - **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:** in a single already used tonneaux – **Aging duration:** 30 month - **Bottling:** 5 July 2021

**Data**

Alcohol: 14,50 % - Total acidity: 6,18 g/L – Dry extract: 32,4 g/L

**Winemaker notes**

Succulent ripe mulberries, sour cherries and pomegranate juice mark this rich and vibrant savory Barolo on a suggestive rose petal and lavender scents. Cacao dust, green tea and dried orange skins flavors lively the structure and the monolithic sophisticated tannins. Lively cherries akin acidity enlight and balance this mineral austere Monforte MGA. In 2018 we've produced 852 bottles.

**Tasting notes**

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