



BAROLO
"MOSCONI"
D.O.C.G.

GRAPE VARIETY:
NEBBIOLO 100%

VINEYARDS:
From a small selection of the oldest Nebbiolo vines of our Family-owned vineyards at the Mosconi, in Monforte d'Alba, one of the most prestigious areas of the entire Barolo region, very well known for great complexity, elegance and longevity.

VINIFICATION:
Fermentation in stainless steel tanks.
Long skin contact maceration for 30 days at high temperatures.

AGEING:
In big French and Slavonian oak "botti" for at least 2 years; for a small amount in barriques as well.

NOTES:
Produced in very small quantities since the 2015 vintage. Sourced from the last acquisition of 10 hectares at the Mosconi appellation in Monforte d'Alba, made by the 4th generation of our Family, Pio Boffa, for his 60th birthday.
Supple, ripe fruit, complexity, soft tannins.
May be appreciated immediately, but with a very long life.

