



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:

In stainless steel tanks at high temperatures.
Maceration for 30 days.

AGEING:

In oak "botte" for about 30 months; a small amount in French oak barrels for the first 12 months.

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.

