

Poderi Gianni Gagliardo

BAROLO MOSCONI

MGA Mosconi

Municipality: Monforte d'Alba
Etymology: from the name of a family
75,75Ha / 190 Acres
Subsoil: Marne Sant'Agata
Soil: evolved
38% vineyard, of which 49% Barolo
Altitude: 310-530 metres above sea level / 1.000-1.700ft
Better exposures: between South and East
13 owners

PODERI GIANNI GAGLIARDO in Mosconi

1,26 Ha / 3,11 Acres
Altitude: 350 metres above sea level / 1148 ft
Exposure: South and East
Soil: loamy with low organic matter content, in Southern selection
we have more silt and little more active limestone.
Number of plants: 4014
Clone 142-230
Ripening period: early, despite the high altitude



DETAILS

Vineyard with two souls. One to the south and one to the east. Two completely different worlds in just over a hectare. The southern part is warm, with a good amount of limestone and therefore tendentially low vigor. It is generally early in budding and on the harvest date. The east part is more vigorous, but right for Nebbiolo. This part borders on a forest populated with roe deer and wild boar. The different exposure of the two parts often results in separate harvests, even 7-8 days apart.

TASTING NOTES

Ripe mulberries, black cherries and pomegranate juice accompany this vibrant and salty Barolo, with the scent of rose petals and lavender. The structure of the sophisticated tannins is enlivened by the taste of cocoa powder, green tea and dried orange peel. The acidity similar to cherries illuminates and balances the minerality of this wine with strong tannins.

FOOD MATCH

Italian: Baked rib steak with black pepper and spices;
UK: Slow cooked leg of lamb;
USA: Delmonico steak potatoes with grated cheese and buttered breadcrumbs;
Asian: Asian duck à l'orange with bok choy and lemongrass.

SCORES

2018: 97/100 (Winescritic.com), 93/100 (Wine Report)
2017: 94/100 (JamesSuckling.com, Winescritic.com), 91/100 (Tom Hyland)
2016: 96/100 (JamesSuckling.com, Winescritic.com), 4 grappoli (Duemila Vini Bibenda)



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. In fact 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

Poderi
Gianni Gagliardo

Barolo Mosconi DOCG, 2019

Barolo, Italy



Wine Details

Harvest in October. Maceration in steel tanks for about 12 days, aging in 700-liter barrels of minimum 4th passage. The duration of aging in wood is 30 months.

Vineyards/Region

From the Monforte d'Alba Municipality, the Mosconi vineyard sits at 1,148 ft ASL with South and East exposures. Soils are loamy with low organic matter. Southern selection have more silt and more active limestone.

Tasting Note

Ripe mulberries, black cherries and pomegranate accompany this vibrant, salty Barolo, with the scent of rose petals and lavender. The structure of the sophisticated tannins is enlivened by the taste of cocoa powder, green tea and dried orange peel. The acidity similar to cherries illuminates and balances the minerality of this wine with strong tannins.

Food Pairing

Pair with baked rib steak with black pepper and spices, leg of lamb, Delmonico steak potatoes with grated cheese and buttered breadcrumbs. Asian duck a l'orange with bok choy and lemongrass.

Varietal

100% Nebbiolo

EAN

8-017048-007153

Pack/Size

3/750ml

ABV

14.5%

Ratings & Awards

96	WinesCritic.com	2019
93	James Suckling	2019
97	WinesCritic.com	2018
93	Wine Report 2018	2018
94	James Suckling	2017
94	WinesCritic.com	2017
96	James Suckling	2016
96	WinesCritic.com	2016

Winemaker

Stefano Gagliardo

Winery Certifications

Certified Organic

carolinawinebrandsusa.com
gagliardo.it



Cost:
Retail: