

Podere Gianni Gagliardo

BAROLO MOSCONI 2020

MGA Mosconi

Municipality: Monforte d'Alba

Etymology: from the name of a family

75,75Ha / 190 Acres

Subsoil: Sant'Agata Marls

Soil: evolved

38% vineyard, of which 49% Barolo

Altitude: 310-530 meters above sea level / 1.000-1.700 ft

Best Expositions: between South and East

13 owners



PODERI GIANNI GAGLIARDO in Mosconi

1,26 Ha / 3,11 Acres

Altitude: 350 meters above sea level / 1.148 ft

Exposure: South and East

Soil: loamy with low organic matter content, in Southern selection we have more silt and little more active limestone.

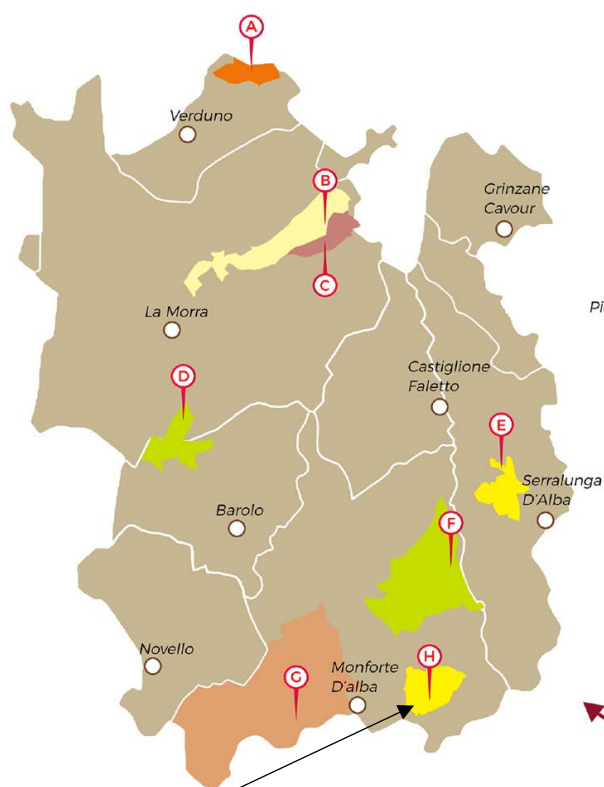
Number of plants: 4.014

Clones: 142-230

Ripening period: early, despite the high altitude

I NOSTRI CRU

- A. Monvigliero
- B. Santa Maria
- C. Serra dei Turchi
- D. Fossati
- E. Lazzarito
- F. Castelletto
- G. Bricco San Pietro
- H. Mosconi



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.

2020 in MOSCONI

The 2020 vintage began with more regular budding than the average of recent years, always at an early stage. During the winter months, in the poorest and most limestone-rich areas, organic substance self-produced on the farm was added (compost of pomace, stalks and sheep and horse manure, with inoculation of biodynamic preparations) and subsequently sown in alternate rows a mix of essences to enrich the soil with useful microorganisms. This allowed us to have well-balanced vegetation despite the particularly poor soil, and consequently small bunches with very thick skin. The harvest, also in 2020, took place at different times, first the southern part and 4 days later the eastern part. Mosconi in 2020 was the last cru to be harvested.

HARVEST DATES: **October 10th and October 14th 2020**

TASTING NOTES

Potpourri, red fruit, berries. Sweet and juicy mouth, spicy, orange peel. Deep, lively and complex tannic texture. Great volume.

FOOD MATCH

ITALIAN: Baked rib steak with black pepper and spices

UK: Slow cooked leg of lamb

USA: Delmonico steak potatoes with grated cheese

ASIAN: Asian duck à l'orange with Pak Choy and lemongrass.

SCORES

2019: 96/100 (Winescritic.com), 94+ (Luca Gardini), 93/100 (jamesuckling.com, Luca Maroni)

2018: 97/100 (Winescritic.com), 94/100 (jamesuckling.com), 93/100 (Tom Hyland), 92/100 (Wine Advocate)

2017: 94/100 (JamesSuckling.com, Winescritic.com), 93/100 (Wine Advocate), 91/100 (Tom Hyland)

2016: 96/100 (JamesSuckling.com, Winescritic.com), 4 grappoli (Duemila Vini Bibenda)

Total Production Barolo Mosconi 2020 Poderi Gianni Gagliardo

858 numbered bottles and 25 Magnums

2020 by the Consortium

The 2020 vintage began with no particular issues in winter, when temperatures were mild and precipitations and snowfalls few and far between.

The first part of spring was relatively dry and sunny, ensuring a homogeneous resumption of plant growth, which began at the end of February and ended – for the later-ripening varieties – towards late March. The months of March and April were marked by fine weather and mild temperatures, with little rainfall, predicting in the first instance an early harvest. This forecast was proved wrong in May however, when a considerable number of rainy days was recorded in an unstable climate that continued until late June. On the one hand, the advantage built up at the beginning of spring was worn out by the slowing down in plant growth, while on the other hand, the accumulation of water in the soil, combined with not overly high temperatures during the summer, prevented water stress issues. As far as production volume is concerned, while early estimates tended to highlight high quantities, particularly for the early-ripening varieties, thanks to the traditional practice of green harvesting the situation was later normalized, further enhancing the quality of the grapes. In general, climate conditions were ideal, with some soil management difficulties happening towards the end of spring, due to early fungal attacks, as a result of May and June's rainfall. Fortunately, these were not accompanied by hailstorms or any other significant weather events.

The harvest began for the white grape varieties in early September, around one week earlier than the historical average. Sugar and acidity levels proved to be lower than in the past, but they remained steady during vinification, ensuring great balance between these two components which is critical for this type of wine. Harvesting continued with the Dolcetto, which has produced wines with very elegant aromas despite a drop in temperatures in some areas early in September, resulting in a slowing down in the accumulation of sugars and a delayed harvest. As far as the varieties with a longer ripening cycle, such as Barbera and Nebbiolo, are concerned, the harvest looked like being an early one as soon as veraison took place between the beginning and the middle of August. The subsequent drop in temperatures led to a temporary slowing down in ripening, which restarted exponentially in the second half of September. Barbera, in particular, immediately showed excellent parameters on analysis, with great sugar and acidity.

Nebbiolo proved to be in excellent condition when it was ready for picking: moderate overnight temperatures led to a rapid accumulation of polyphenols, which were already at excellent levels by the middle of September. Growth was constant, rather than exponential, so the grapes reached technological maturation – in other words optimal sugar levels – between the end of September and early October. In terms of acidity too, neither the Nebbiolo nor the Barbera suffered the losses typical of short-cycle and hotter vintages. This may be due to early growth resulting from the substantial supply of water at the beginning of the summer, which allowed the vines to physiologically develop in the best possible way.

In conclusion, also considering grape ripening control data, the 2020 vintage can be said to be extremely good with points of excellence, especially for the medium-long ageing wines, which are showing characteristics that are perfect for achieving winemaking distinction.