

*Podere
Gianni Gagliardo*

BAROLO MOSCONI 2021

MGA Mosconi

GENERALE DESCRIPTION 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

Year of Planting: 2000

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.

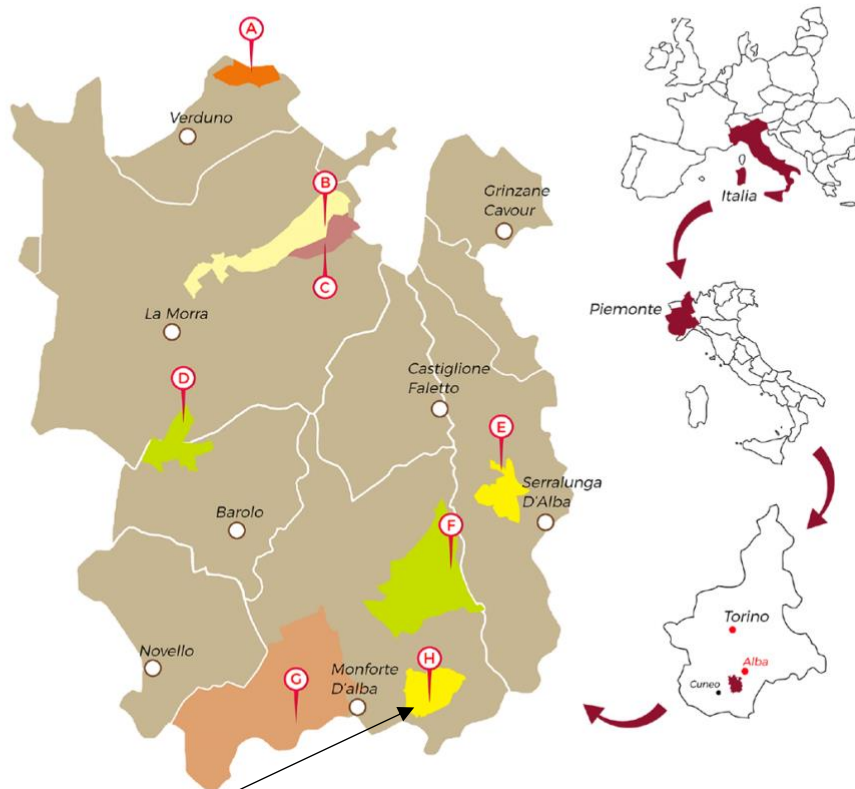
Number of plants: 4.014

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.

MOSCONI 2021 in THE VINEYARD

In the 2021 vintage in Mosconi, budding was fast and very regular, an optimal condition to start a year characterized by great vegetative-productive balance. The green manures of legumes and grasses sown in the previous autumn, thanks to the rainy winter, grew beautiful and lush. The microbiological boost provided contributed to having decidedly complex grapes, here too with generally small and very healthy bunches. The harvest took place when the skins and grape seeds were perfectly ripe. The plants responded excellently, even to powdery mildew, a fungus that tends to affect this plot.

HARVEST DATES: **October 12th 2021**

MOSCONI 2021 in THE CELLAR

In 2021, two different areas of the vineyard were identified as potentially suitable for Mosconi. The first selection was 1,110 kg and the second 884 kg. Both were harvested on October 12 and immediately pressed. The maceration of the first selection lasted 14 days and that of the second 12 days, during which pumping over and delestage were carried out. The two wines then underwent malolactic fermentation and were transferred to a 700- and 500-liter 10-year-old tonneau respectively. They remained there until July 2024, immediately before bottling. They were racked in the summer of 2022 and 2023. Only the first selection was chosen for bottling.

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

2021: 96/100 (James Suckling, Winescritic.com)

2020: 96/100 (Michael Apstein), 95/100 (James Suckling), 94 (Winescritic.com), 92 (Jeb Dunnuck, Wine Enthusiast)

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 2021 Poderi Gianni Gagliardo

871 numbered bottles and 25 Magnums

2021 by the Consortium

The two thousand and twenty-one vintage began with a mild winter, though plenty of rain and some snow ensured an excellent supply of water, which proved to be essential over the course of the rest of a vintage where rainfall was at its lowest level in recent years.

Plant growth resumed as per normal and in keeping with traditional timing, rather than early as happened last year, coping well as a result with the last cold snap at the beginning of spring and limiting frost damage to the newly-developed buds. Even the Nebbiolo variety, which is an early developer and therefore potentially more at risk, was not significantly affected by the drop in temperatures, with just slight damage limited to lower altitude vineyards. During the subsequent phenological phases it could be seen that the crop load was not too high - an estimated 10% lower than in 2020 -, reducing the need for green harvesting while allowing the yields provided for under production regulations to be reached.

A long period of fine weather began with spring and lasted throughout the summer, with recorded temperatures in line with averages for the time of year and without excesses, especially at night. Heavy storms in the first part of July reached their climax on the 13th, when part in particular of the area around Castellinaldo, Castagnito, Guarene and Canale was hit by a violent hailstorm, causing damage - some of it major - to vineyards. No damage was recorded to vineyards in the Barolo and Barbaresco growing areas though, and summer continued with little rainfall, contributing to what proved to be an excellent plant health and quality profile at harvest time.

The harvest began mid-September with the picking of the white wine grapes and Dolcetto. The former in particular showed excellent properties, with an optimal sugar content and strong acid profile that should preserve their freshness.

Dolcetto was one of the varieties with the best outcomes this vintage: its typically late bud break averted any late spring cold-related issues, and the absence of substantial day-night temperature variations in summer protected it from premature berry drop, resulting in the harvesting of healthy grapes with excellent properties.

The Barbera was picked in a perfect condition from both technological and phenological points of view in the last week in September. The very high sugar content and stronger acid profile than in the previous vintages, above-all in terms of malic acid, will combine to produce complex, long-lasting wines.

The harvesting of Nebbiolo began during the last days in September, peaking in the second week of October. The grapes were healthy, with optimal phenological maturity facilitated by the lower temperatures and the day-night variations observed from the second half of September on. In terms of quantity, crop loads were optimal and well-balanced, with visibly smaller berries than last year. These factors resulted in a strong polyphenol content, which is essential in order to produce wines of structure and balance intended for lengthy ageing.

In conclusion, we can say that despite the vintage being distinguished by a succession of significant climatic events, with late frosts, storms and hail in summer, as well as drought, remarkable results have been achieved in terms of the quality of the grapes, maybe partly due to the fact that the yields were not too high.