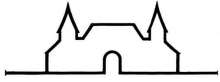


# MOCCAGATTA



## Azienda Agricola

## Piedmont



The estate was established in 1952 by a family of viticulturists and it is named after the area where it is located. Franco and Sergio Minuto, the present owners, are supported by Martina, Sergio's daughter and a trained oenologist, and by Stefano, Franco's son.

The Barbaresco is made in three crus of radically different character, two in the commune of Barbaresco (Bric Balin and Cole) and one in the commune of Neive (Basarin).

The area consists of small hills and of small valleys, the altitude varies between 240 and 300 meters above sea level. The area has a very good ventilation so that springtime frosts are very rare, the climate is relatively mild, humidity does not stagnate (these are the ideal conditions for good ripening of the clusters and to prevent diseases). But the character of the wines, according to Sergio Minuto, is influenced not so much by this extremely favourable microclimate but rather by the type of soils.

The origin of the soils in Barbaresco (where the Bric Balin and Cole crus are located) is much more ancient than the origin of the soils in Neive (where the Basarin vineyard stands) which are more recent and have a much higher percentage of sand. The Barbaresco "Basarin" can be considered the wine that is the easiest to drink when released. The wines made from the other two vineyards are more "austere" and "closed" at first and they need a longer time to open up and to express themselves, but when they do you will be captured for life!

These Barbareschi age extremely well: a 1990 Barbaresco Basarin was recently opened together with a 1971 Barbaresco Cole (40 years' old!) and both were still fabulous!

At the estate, the agronomical practices of the last 20 years, in particular fruit thinning and topping of the vines, make it possible to obtain an even quality of the wines. In fact, when in the past topping was not carried out, the canopy of the vines could develop up to three meters (the shoots of Nebbiolo can grow up to 5-6 meters). With topping the canopy is two meters high at the most and the vines are consequently "in balance" (balance is achieved when vegetative growth and fruit load are in equilibrium) and they become resistant to diseases and insect attacks.

The vinification of the Barbareschi made from the three crus is the same: fermentation and maceration with the skins in stainless steel vats with temperature control for 6-7 days at 30 degrees Celsius. The wine is then racked off into stainless steel vats where the alcoholic fermentation is completed. Finally the wine matures in French oak barriques for 18 months. Finishing in the bottle is 9-10 months minimum.

Finally, a remarkable barrel fermented Chardonnay (Chardonnay Buschet), a "base" Chardonnay and very fine Dolcetto, Barbera and Nebbiolo are made.

In short, under Franco and Sergio Minuto, the Moccagatta estate has gained for itself a spot among the finest producers in Piedmont.



**Barbaresco DOCG  
Cole**

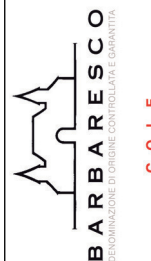
Zone: *Barbaresco*

Cru: *Cole*

Varietal: *100% Nebbiolo*

Vineyard Ext.: *0.5 hectares*

Average Prod.: *2,000 bottles*



**Barbaresco DOCG  
Basarin**

Zone: *Neive*

Varietal: *100% Nebbiolo*

Vineyard Ext.: *1.2 hectares*

Average Prod.: *5,000 bottles*



**Langhe Chardonnay DOC  
Buschet**

Zone: *Barbaresco*

Cru: *Buschet*

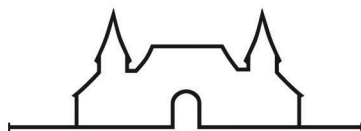
Varietal: *100% Chardonnay*

Vineyard Ext.: *0.7 hectares*

Average Prod.: *4,000 bottles*



MOCCAGATTA



BARBARESCO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

BRIC BALIN®

PRODUCED AND BOTTLED BY MOCCAGATTA S.S.A. - BARBARESCO - ITALY

L.3190  
RED WINE - PRODUCT OF ITALY - NET CONTENTS 750 ML - ALCOHOL 14.5% BY VOL.

**Barbaresco DOCG Bric Balin**

Zone: *Barbaresco*

Cru: *Muncagöta*

Varietal: *100% Nebbiolo*

Vineyard Ext.: *3.4 hectares*

Average Prod.: *15,000 bottles*



*Type of Viticulture: in the conversion phase  
to Certified Organic*