



Mossi 1558 Winery

In **1558**, when Michelangelo was starting to work on the project of St Peter's Cupola in Rome, the name of Jo Francesco Mossi was recorded for the first time in the census registers of Piacenza, the most western province of Emilia Romagna. A resident of Albareto with his wife and six children, Francesco's work was also his passion, helping this fertile land to produce what it produces best: grapes and wine.

After almost **500 years of work** and 15 generations of winegrowers, the Mossi Winery has become an asset of this land, rooted in the vineyards like the most tenacious vine.

Now the Winery is led by **Marco Profumo**, who's also the President of the **Consorzio Tutela Vini Doc Colli Piacentini**. He is renovating the Winery and promoting the beauty of Piacenza hills, a territory full of hidden gems.

OUR COMMITMENT

Research and innovation: more than 20 local varieties are preserved in our **experimental vineyard**, some of them are now exclusive to our collection. Another 10 varieties are being studied by the Catholic University of the Sacred Heart, to find grapes able to cope with climate change.

Blend of past and innovation: here at Mossi's you can feel the smell of history, while giving value also to technology and innovation. New machineries and techniques help us in the path towards quality and experimentation.

OUR WINES

Focusing on traditional varieties from our territory, we produce white wines made with **Ortrugo** and **Malvasia di Candia Aromatica**, and red wines made with **Barbera** and **Croatina** (Bonarda). We also take care of a little treasure: **Malvasia Rosa**, a spontaneous mutation of Malvasia di Candia Aromatica that is produced only by 3 wineries in the world.

With our wines you will be able to make a real journey through the aromas of our territory, for example Ortrugo means "the other grape" in our dialect, because it was used only for blending Malvasia di Candia Aromatica until the '70s, when Luigi Mossi was the first one to produce 100% Ortrugo wines. Instead, Malvasia di Candia Aromatica has a long history, with roots in Greece and in legends. It's the most aromatic and versatile among the almost 20 varieties of Malvasia existing in the Mediterranean sea. With Gutturnio you will sip a red blend made with Barbera and Croatina (synonym for Bonarda), named after an ancient Roman cup.

Below you can find our catalogue, while you can download each wine's technical sheet at www.mossi1558.com/en/wines/



TRAVOLGENTE - Colli Piacentini DOC
Malvasia 2021
Slightly sparkling white wine

Alc.: 11.5% vol
Residual sugar: 9 g/l
Total acidity: 5.3 g/l

100% Malvasia di Candia Aromatica.
Fresh, fruity, and floral. Delicate bubbles that you can drink on any occasion. As versatile as only Malvasia di Candia Aromatica can be.



FULGIDO - Ortrugo dei Colli Piacentini DOC 2021
Slightly sparkling white wine

Alc.: 11% vol
Residual sugar: 9 g/l
Total acidity: 5.5 g/l

100% Ortrugo, "the other grape" in our dialect. It's an everyday wine, with refreshing bubbles. Notes of apple, pear, and white flowers.



SEMI CROMA - Spumante Rosé Brut NV
Sparkling Rosé Wine

Alc.: 12% vol
Residual sugar: 2.4 g/l
Total acidity: 6.6 g/l

70% Malvasia Rosa, 30% Chardonnay. Charming and unique, being the only dry Charmat method in the world produced with Malvasia Rosa. Refreshing perlage; hints of roses, peach, and lychee.



CONTRO TEMPO - Ortrugo dei Colli Piacentini DOC Spumante Brut 2020
Sparkling White Wine

Alc.: 11,5% vol
Residual sugar: 5.7 g/l
Total acidity: 5.8 g/l

100% Ortrugo, "the other grape" in our dialect. It's a long Charmat method, our indigenous alternative to Prosecco. Perfect to celebrate your happy moments.



CA' DEL MORINO - Spumante Metodo Classico
Sparkling White Wine

Alc.: 12% vol
Residual sugar: 6 g/l
Total acidity: 7 g/l

70% Ortrugo, 20% Pinot Noir, 10% Chardonnay. Traditional method, 10 years on the yeasts. In the glass it's very evolved, with a high minerality and notes of bread.



SAN LUPO - Gutturnio
Frizzante DOC 2021
Slightly sparkling red wine

Alc.: 12.5% vol
Residual sugar: 8 g/l
Total acidity: 6.7 g/l

60% Barbera, 40% Croatina. Fruity and easy to drink, with notes of red cherries and violet. Lively bubbles that go well with friends.



FOX TROT - Gutturnio
Frizzante DOC 2021
Slightly sparkling red wine

Alc.: 13.5% vol
Residual sugar: 10 g/l
Total acidity: 6.1 g/l

70% Barbera, 30% Croatina. A sparkling red made for still wine lovers. Balanced and juicy, perfect for being served cool.



INDOMITA - Colli Piacentini
DOC Bonarda amabile 2021
Slightly sparkling red wine

Alc.: 11% vol
Residual sugar: 31,5 g/l
Total acidity: 5.5 g/l

100% Croatina/Bonarda. Semisweet and slightly sparkling, Indomita will surprise you with its explosion of red berries. It will be very easy to take another sip!



BACIAMANO - Colli Piacentini DOC Malvasia 2021
Still White Wine

Alc.: 14% vol
Residual sugar: <2 g/l
Total acidity: 5.3 g/l

100% Malvasia di Candia Aromatica, aged in clay amphoras. Aromatic, mineral and elegant, it's a white wine meant for aging. Perfect with fish and seafood.



SFACCIATO - Colli Piacentini DOC
Bonarda 2021
Still Red Wine

Alc.: 14% vol
Residual sugar: 2 g/l
Total acidity: 6.3 g/l

100% Croatina/Bonarda. It's a young red wine, dry, tannic and pleasantly acid. Very fruity and juicy.



IMPETUOSO - Gutturnio DOC
Classico Superiore 2019
Still Red Wine

Alc.: 14% vol
Residual sugar: <2 g/l
Total acidity: 5.6 g/l

60% Barbera, 40% Croatina Deep and balanced, with fresh notes of red fruit and black pepper, smooth tannins, and a long finish. Platinum at Decanter with vintage 2019.



CONGEDO - Gutturnio DOC Classico
Riserva 2016
Still Red Wine

Alc.: 14.5% vol
Residual sugar: <2 g/l
Total acidity: 6 g/l

70% Barbera, 30% Croatina. Our Riserva of Gutturnio, with a high aging capacity. Ethereal, with tobacco notes and hints of cherries preserved in alcohol.



INFERNOTTO - Special Riserva
Still Red Wine

Alc.: 14% vol
Residual sugar: 2.5 g/l
Total acidity: 5.3 g/l

50% Barbera, 40% Croatina, 10% Pinot Noir. This is the Special Riserva of the winery: made with 3 different varieties, coming from different vintages, and aged separately.



LE SOLANE - Vin Santo
DOC 2008
Dessert Wine

Alc.: 14% vol
Residual sugar: 150 g/l
Total acidity: 5.9 g/l

100% Malvasia di Candia Aromatica. Enveloping and balanced; intense and rich in Mediterranean flavours: apricot, figs, honey, and dried fruit.



ROSAMATA - Vendemmia
tardiva
Late Harvest

Alc.: 14% vol
Residual sugar: 33 g/l
Total acidity: 6.2 g/l

100% Malvasia Rosa. Eclectic creation of a precious grape variety. Surprisingly dry, floral, and ethereal. Perfect to match with blue cheese.