



AZIENDA AGRICOLA
MAURO MOLINO

In the heart of Barolo



From as early as 1200 AD, Nebbiolo grapes have been cultivated in the tiny hamlet of Annunziata (known in ancient times as Marcenasco), under the protective wing of the Romanesque beli tower that marks the earliest settlement of La Morra. And it is in Annunziata that Mauro Molino has two of his most prestigious Barolo *crus*: Vigna Conca, which once belonged to the Convent of Marcenasco, and Vigna Gancia, located just behind Mauro Molino's winery and ageing cellars. Also in the township of La Morra are the estate-owned vineyards Gallinotto (which produces Nebbiolo grapes for Barolo) and Gattere (where Barbera grapes are grown). Mauro Molino has additional vineyards in the townships of Barolo and Monforte for a total of approximately 10 hectares. Overall, the winery produces about 70,000 bottles per year.

Mauro Molino Fraz. Annunziata 111, La Morra - Italy
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Who are

Established in 1953, the **Azienda Agricola Molino**, is located near the ancient abbey of S. Martino di Marcanasco and includes one of the most famous crus of the Langhe, “Vigna Conca”, among its vineyards. The estate is run since 1978, year of the death of the founder Giuseppe, by his son Mauro, an oenologist certified at the well known Oenology Institute of Alba. Mauro, due to the experience acquired in various estates in northern Italy, has given a big impulse towards the production of high quality wines. Mauro’s son Matteo, having completed his studies of Oenology, is now working full-time at the estate.

Year of establishment: 1953

Total annual production/bottles: 68000

Total vineyard extension (hectares): 11,00

Vine trellising system: Guyot

Cultivation methods in the vineyard:

grass in the rows/the soil is tilled every second year

Green Harvest: YES

Harvest period: Mid September/ mid October

Agronomist: Mauro Molino

Oenologist: Mauro Molino

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Dolcetto d'Alba DOC



Wine name: Dolcetto d'Alba
Production area: La Morra
Vineyard extension: 0.70
Blend: Dolcetto 100%

Vineyard age (year of planting): 1975
Soil type: Calcarous, clayey
Exposure: East

Vinification and ageing: Maceration on the skins in steel vats for 4 days with temperature control, alcoholic and malolactic fermentation in steel, maturing in steel for 6 months

Colour: Brilliant ruby red

Nose: Elegant, fruity, raspberry, currant and black cherry notes

Flavour: Full, intense, supple, quite fresh, slightly tannic, persistent, almond note in the ending

Serving suggestions: Rice and pasta dishes, salame, white grilled meat

Average no. bottles/year: 4.000

Grape yield per hectare quintals: 70-75

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Barbera d'Alba DOC



Denomination: BARBERA D'ALBA

Classification: DOC

Production area: La Morra

Vineyard extension: 3,00

Blend: Barbera - 100%

Vineyard age (year of planting): Barbera: 1996, 1990

Soil type: Calcarous-clayey

Vinification and ageing: Maceration with the skins in steel vats for 4 days, alcoholic and malolactic fermentation in steel, maturing in steel for 6 months

Colour: Intense purplish red

Nose: Fine, fruity, ripe red fruit, goudron, mineral notes

Flavour: Dry, full-bodied, quite supple, good persistence

Serving suggestions: Light rice and pasta dishes, white meat, cheese

Average no. bottles/year: 21000

Alcohol %: 13

Grape yield per hectare quintals: 70

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Barbera d'Alba DOC “Vigna Gattere”



Wine name: Barbera d'Alba DOC Vigna Gattere

Production area: La Morra

Cru: Gattera

Vineyard extension: 0.50

Blend: Barbera - 100%

Vineyard age (year of planting): 1970

Soil type: Calcarous-clayey

Exposure: South/South-east

Vinification and ageing: Maceration on the skins for 4 days with temperature control in steel vats, alcoholic fermentation in steel for 20 days, malolactic fermentation and maturation in French oak barriques (50% new) for 18 months, finishing in the bottle for 4 months

Colour: Intense ruby red with purplish reflections

Nose: Ample, persistent, rose, currant, blackberry notes

Flavour: Full, enveloping, perfect balance between acidity and suppleness, long ending with ripe fruit notes

Serving suggestions: Pasta dishes with elaborate sauces, roasts, cheese

Average no. bottles/year: 3500

Alcohol %: 14

Grape yield per hectare quintals: 50

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Langhe Nebbiolo DOC



Wine name: Langhe Nebbiolo

Classification: DOC

Production area: Barolo

Vineyard extension: 1.00

Blend: Nebbiolo - 100%

Vineyard age (year of planting): 1997

Soil type: Calcarous

Exposure: South/south-east/south-west

Vinification and ageing: Maceration on the skins for 4 days in steel vats with temperature control, alcoholic fermentation in steel for 20 days, malolactic fermentation in steel, maturation in steel for 12 months

Colour: Light red

Nose: Fruity, typical of Nebbiolo

Flavour: Fruity, fresh, supple tannins

Serving suggestions: Pasta and rice dishes with meat sauce, roast veal

Average no. bottles/year: 6000

Alcohol %: 13,50

Grape yield per hectare quintals: 70

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Barolo DOCG



Wine name: Barolo
Denomination: BAROLO DOCG

Production area: La Morra, Monforte
Vineyard extension: 2.50
Blend: Nebbiolo - 100%

Vineyard age (year of planting): Nebbiolo: 1985, 1990
Soil type: Limestone, tuff
Exposure: South-East/South-West

Vinification and ageing: Maceration with the skins for 6 days, malolactic fermentation in steel, maturing in oak for 24 months.

Colour: Garnet red
Nose: Very intense, fine, fruity, cherry, dry rose, pleasant smoky note
Flavour: Dry, austere, warm, quite soft, tannic, fresh, intense, persistent
Serving suggestions: Meat, cheese, game
Average no. bottles/year: 15000
Alcohol %: 14
Grape yield per hectare quintals: 55

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Barolo Gallinotto Docg



Wine name: Barolo "Gallinotto"
Denomination: BAROLO DOCG
Production area: La Morra
Cru: Gallinotto
Vineyard extension: 1.00
Blend: Nebbiolo - 100%

Vineyard age (year of planting): 1970, 1990
Soil type: limestone, tuff
Exposure: South/South-West

Vinification and ageing: Maceration on the skins for 5 days in steel vats with temperature control, alcoholic fermentation and maturation in French oak barriques for 24 months. Finishing in the bottle for 4 months

Colour: Garnet red

Nose: Rich, complex, evident ripe fruit notes, liquorice and wood notes

Flavour: Dry, full bodied, quite supple, velvety tannins, very long ending

Serving suggestions: Elaborate red meat dishes, aged cheese

Average no. bottles/year: 6000

Alcohol %: 14

Grape yield per hectare quintals: 55

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AZIENDA AGRICOLA
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Barolo VIGNA GANCIA Docg



Wine name: Barolo "Gancia"
Denomination: BAROLO DOCG
Production area: La Morra
Cru: Vigna Gancia
Vineyard extension: 0.60
Blend: Nebbiolo - 100%

Vineyard age (year of planting): Nebbiolo: 1985
Soil type: Calcarous/sandy
Exposure: South, South-East

Vinification and ageing: Maceration on the skins for 6 days in steel vats with temperature control, alcoholic fermentation for 20 days in steel, malolactic fermentation and ageing in Allier oak barriques (35% new) for 24 months.

Finishing in the bottle for 4 months

Colour: Garnet red with ruby reflections

Nose: Intense, ethereal, liquorice, ripe plum, raisins

Flavour: Dry, supple, full-bodied, chewy tannins, pleasant and very long finish

Serving suggestions: Roast beef, Piedmontese aged cheeses

Average no. bottles/year: 4500

Grape yield per hectare quintals: 50

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Barolo VIGNA CONCA Docg



Wine name: Barolo "Vigna Conca"

Denomination: BAROLO DOCG

Production area: La Morra

Cru: Vigna Conca

Vineyard extension: 0.38

Blend: Nebbiolo - 100%

Vineyard age (year of planting): 1978

Soil type: Limestone, tuff, clay

Exposure: South, South-East

Vinification and ageing: Maceration on the skins for 6 days, alcoholic fermentation in steel vats with temperature control for 20 days, malo-lactic fermentation and maturing in French oak barriques for 24 months. Finishing in the bottle for 4 months

Colour: Garnet red

Nose: Rich, complex, evident ripe fruit notes, liquorice and wood notes

Flavour: Dry, full bodied, quite supple, velvety tannins, very long ending

Serving suggestions: Elaborate red meat dishes, aged cheese

Average no. bottles/year: 2500

Grape yield per hectare quintals: 45

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