



INFERNOTTO

RISERVA
Still Red Wine

Collection under Lock and Key Wines: iconic wines produced only by Mossi 1558 Winery.

This riserva is made only in the best vintages. It is a captivating and complex wine that can stir your emotions; it goes well with cured meats, hard cheeses and gourmet cuisine.

Decant at least two hours before serving.



GRAPE VARIETY: 50% Barbera, 40% Croatina, 10% Pinot noir

TERROIR: vineyards are located in the district of Ziano Piacentino (Piacenza); the plantations are placed on a hillside with a gradient of 15%. The plots have a clay soil, they are 200 m above the sea level and they are facing South-East. Vines are trained using the espalier technique and the planting pattern is 2.4 x 1.4 m. Barbera and Croatina varieties are pruned by the Guyot system, while Pinot noir is spur-pruned. Planting density is 3000 vines/ha and the yearly yield per hectare is 8000 kg.

HARVEST AND VINIFICATION: grapes are accurately selected, hand-picked and vinified separately. A long maceration and a careful blending of the wines make it possible to get the best from each one.

MATURATION: in French barriques and in tonneaux

REFINEMENT: at least 6 months in the bottle

AGEING POTENTIAL: +48 months

ALCOHOL CONTENT: 14% vol

RESIDUAL SUGAR: 2.5 g/l

TOTAL ACIDITY: 5.3 g/l in tartaric acid

COLOUR: ruby red with garnet highlights.

NOSE: ethereal, with intense oaky notes, licorice and spices; chestnut in the background.

PALATE: good structure, tannic. Licorice combines with notes of bitter cocoa and roasted coffee.

FOOD PAIRING: excellent with cured meats, hard cheeses, beef bourguignon, duck, lamb, mushroom risottos and pulse-based soups.

RECOMMENDED GLASS: large Ballon glass; to be served at 18°-20° C.

FIRST VINTAGE: 2002

PACKAGING: 750 ml antique Bordeaux bottle, 6 per case and gift box; 3000 ml in wooden case.

PRODUCTION: 5000 bottles/year (750 ml and 3000 ml).



AWARDS AND SCORES

2018: commended at [Decanter Asia Wine Awards](#).

2019: 87 points in the Guide [Best Italian Wines](#) by Luca Maroni.

