Cantine Garrone Munaloss 2024

ICG0012024

— Piemonte, Italy

Alpine Nebbiolo cosplaying as Pinot Noir.

Production

An 80% Prà¼nent (Nebbiolo) and 20% Croatina blend, coming from up to 40 miniscule scale growers from the equally as miniscule and altiduous (a real word?) communes of Crevoladossola, Montecrestese, Masera, Trontano. The grapes are co-planted as well as co-fermented in steel, 8-10 days of maceration and 12 months of ageing in the same steel tanks. Interestingly, the name Munaloss is the backwards spelling of Ossolanum", which was historic name of wines from the Valli d'Ossolane before the DOC was created! Around 10,000 bottles produced annually.

Tasting note

Bright and juicy, with a sappy density to the rich cherry and raspberry fruit with a certain plum skin tanginess. Barely a whisper of any tannin, light to medium bodied with a lovely juicy acidity that finishes with a savoury, wet chalk like edge. Super charming, considerably smashable and drinks like Alpine Pinot or Beaujolais with a Piemonte twist.

Food Match

To be honest I can see this being the bottle that gets sunk quite some time before dinner is ready, but... Something fatty, salty and / or spicy wouldn't go a miss here. Some beef, cabbage and cheese stuffed local Agnolotti del Plin" sounds about right.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Val d'Ossola

Grape Varieties:
Croatina 20% Nebbiolo 80%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens