



CANTINA MOSCONE

Nebbiolo d'Alba D.o.c.

Vineyards:

- Area: Monforte d'Alba.
- Grapes: Nebbiolo 100%.
- Exposure: South, south-west
- Altitude: 450 – 480 mt s.l.m.
- Strains per hectare: 4500.
- Vine training: Guyot.
- Harvest period: October.



Winery:

Manual harvesting, maceration with the skins for 20 days at a temperature of about 26° C, it completes malolactic fermentation before winter. During spring, it goes into oak barrels of 25 hL and it remains there for a period of at least 12 months, then another year in stainless steel tanks.

- Alcohol content: 14-14,5%.

Tasting:

- Colour: Clear garnet red, tending to orange hues with ageing.
- Smell: Pleasant and intense of red berries with spicy and toasted hints like liquorice, chocolate, and black pepper.
- Flavour: well structured, medium-bodied, and very elegant with soft and velvety tannin balanced with acidity and alcohol content.
- Temperature of service: 18°C.
- Food pairing: Well paired with traditional Langhe dishes, such as fresh pasta starters with meat and sauces, boiled meats, truffle, and mushrooms.