



M O S C O N E



With its characteristic spicy notes and unmistakable structure, Barbaresco is the undisputed queen of the Langhe. Able to amaze with its longevity and the balance between freshness and tannic texture, it is a more elegant wine than its more austere brother, Barolo.

BARBARESCO D.O.C.G.

VINEYARDS:

Municipality: Neive.

Grapes variety: Nebbiolo 100%.

Exposure: South, South-West.

Soil structure: Mainly limestone and clay.

Vine training: Guyot.

Harvesting method: Completely manual.

Harvesting period: First part of October.

VINIFICATION:

After a careful selection we proceed with a soft pressing of the grapes aimed to obtaining only the noblest must.

Following the traditional red vinification, maceration with the skins takes place for 16-18 days at a temperature of about 26° C in stainless steel vats.

It completes malolactic fermentation before winter and it ages for more than 30 months. Before entering in the market, it will rest for around 6 additional months.

Aging: Several months in big barrels of french oak (2500 - 5000 L).

Alcohol content: 14 - 14,5% vol.

Format produced: 0,75 l. ; 1,5 l.

Potential Ageing: More than 15 years.

TASTING NOTES:

Sight: Bright garnet red, tending to pale orange with ageing.

Smell: Intense red fruit jam, wild berries and currants, floral aromas of geranium and violet, followed by intense spicy hints of pepper, nutmeg and licorice.

Palate: Elegant and balanced, full-bodied wine. Velvety tannins and a good acidity make each sip rich and persistent.

SERVICE NOTES:

Ideal temperature: 16°-18°.

Pairings: Well paired with traditional Langhe dishes, such as fresh pasta starters with meat and sauces, specially when is still young, boiled meats, truffle, and mushrooms.

Disposal

SCATOLA	BOTTIGLIA	CAPSULA	TAPPO	ETICHETTA
PAP 20	GL71	C/ALU 90	FOR 51	PAP 22
RACCOLTA CARTA	Vetro	Alluminio e metallo	Legno	Carta
A fine vita RACCOLTA DIFFERENZIATA.				
Verifica le disposizioni del tuo Comune. Riduci il volume della scatola.				
Verifica le disposizioni del tuo Comune.				

F.lli Moscone S.C.A.
Località Sant'Anna 9, Frazione Roddoli - 12065 Monforte D'Alba (CN) - ITALY Tel. + 39.0173.78458 - Fax. + 39.0173.789281 - C.F./ P.IVA : 02924600048 E-mail: info@cantinamoscone.com - www.cantinamoscone.com