



M O S C O N E



Barbera is one of the few grape varieties with a feminine name and so we want our Barbera: intense, elegant and long-lasting. It originates in various sub-areas of Piedmont, like Alba and Asti but then spread to various places in Italy and around the world.

BARBERA D'ALBA D.O.C.

VINEYARDS:

Municipality: Monforte d'Alba.

Grapes variety: Barbera 100%.

Exposure: South, South-West.

Soil structure: Mainly limestone and clay.

Vine training: Guyot.

Harvesting method: Completely manual.

Harvesting period: Mid-September.

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 10-15 days at a temperature of about 26° C.

It completes malolactic fermentation before winter and then it ages for almost two years, half of them in old French oak barrels.

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.

TASTING NOTES:

Sight: Deep ruby red.

Smell: Rich and elegant of dried rose and violet petals, wild strawberry, blackberry followed by spicy notes of black pepper and liquorice.

Palate: Warm and full-bodied, with soft tannins, and good acidity.

SERVICE NOTES:

Ideal temperature: 16-18°.

Ideal glass: Wide glass for red wines with good structure.

Pairings: Well paired with first courses of the Italian tradition, grilled meat and vegetables, roasted chicken, salty and seasoned cheeses.

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.
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