



M O S C O N E

BARBERA D'ALBA D.O.C. SUPERIORE

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 in oak wooden vats .

It completes malolactic fermentation before winter and it ages into new French tonneaux.

Aging: 12-14 months of new french oak tonneaux, stainless steel vats and bottle.

Alcohol content: 15,5% vol.

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

Potential ageing: More than 10 years.

TASTING NOTES:

Sight: Deep violaceous-purple red.

Smell: Rich and complex of dried rose petals, violet, 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 seasonal cheeses.



Barbera is one of the few grape varieties with a feminine name and so we want our Barbera d'Alba Superiore: 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.

SCATOLA
PAP 20
RACCOLTA CARTA
Verifica le disposizioni del tuo Comune. Riduci il volume della scatola.

BOTTIGLIA	CAPSULA	TAPPO	ETICHETTA
GL71	C/ALU 90	FOR 51	PAP 22
Vetro	Alluminio e metallo	Legno	Carta
A fine vita RACCOLTA DIFFERENZIATA.			
Verifica le disposizioni del tuo Comune.			

F.lli Moscone S.C.A.
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