



M O S C O N E

BAROLO D.O.C.G.

VINEYARDS:

Municipality: Bussia (Monforte d'Alba).

Grapes variety: Nebbiolo 100%.

Exposure: South, South-West.

Soil structure: Mainly gray marl and partly sand and sandstone.

Vine training: Guyot.

Harvesting method: Completely manual.

Harvesting period: Second 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 18-20 days at a temperature of about 26° C in stainless steel vats.

It completes malolactic fermentation before winter and it ages for more than 4 years. Before entering in the market, it will rest for around 6 additional months.

Aging: At least 4 years, between big barrels of french oak (2500-5000 L), stainless steel vats and bottle.

Alcohol content: 14 - 14,5% vol.

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

Potential ageing: More than 20 years.



It is a direct derivative of Nebbiolo grapes and wine, vinified to obtain an exceptionally rich and harmonious product, destined to become the ambassador of Piedmont of the Savoy in the European courts.

What made Barolo important was and is its structure which expresses a complex and enveloping bouquet, able to develop over time without losing its organoleptic characteristics.

TASTING NOTES:

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

Smell: Rich and complex of dried rose petals, cherry, and currant with toasted and spicy notes, followed by ethereal hints like undergrowth, leather, and truffle.

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: Particularly suitable with braised and grilled meat, bushmeat, dishes based on truffles, and aged 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.

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