



M O S C O N E

ROERO D.O.C.G.



With its characteristic spicy notes and unmistakable structure, Roero DOCG is the bright and energetic "boy" of the Roero area. Able to amaze with its longevity and the balance between freshness and tannic texture, it is the perfect compromise wine among a simple Nebbiolo and an intricate Barolo.

VINEYARDS:

Municipality: Monticello d'Alba (Roero).

Grapes variety: Nebbiolo 100%.

Exposure: South-East, South-West.

Soil structure: Mainly sand, and limestone.

Vine training: Guyot.

Altitude: 300-350 mt.

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 18-20 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.

Ageing: 12 months of new french oak tonneaux, stainless steel vats and bottle.

Alcohol content: 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, dried rose 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°.

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

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.

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.

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