



CANTINA MOSCONE

Barolo D.o.c.g.

Vineyards:

- Area: Bussia, Monforte d'Alba.
- Grapes: Nebbiolo 100%.
- Exposure: South, south-west.
- Altitude: 450 – 480 mt s.l.m.
- Strains per hectare: 4500.
- Vine training: Guyot.
- Harvest period: October.



Winery:

Manual harvesting, maceration with the skins for 20 days at a temperature of about 26° C, it completes malolactic fermentation before winter. During spring, it goes into oak barrels of 50 hL and it remains there for a period of at least 24 months, then another year in stainless steel tanks.

- Alcohol content: 14-14,5%.

Tasting:

- Colour: 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.
- Flavour: Elegant, full-bodied. Alcohol content is wisely balanced by a good acidity and velvety tannins make every sip rich and long-lasting.
- Temperature of service: 16-18°C.
- Food pairing: particularly suitable with braised and grilled meat, bushmeat, dishes based on truffles, and aged cheeses.