



MOSCONE



DOLCETTO D'ALBA D.O.C.

VINEYARDS:

Municipality: Monforte d'Alba.

Grapes variety: Dolcetto 100%.

Exposure: South, South-East.

Soil structure: Mainly clay and limestone

Vine training: Guyot.

Harvesting method: Completely manual.

Harvesting period: Second part of 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 several days at a temperature of about 26° C.

It completes malolactic fermentation before winter and then it remains into stainless steel vats for a while before being bottled.

Before to enter in the market it will rest for some months in bottle.

aging: Stainless steel vats only.

Alcohol content: 13 - 13,5% vol.

Format produced: 0,75 l.

TASTING NOTES:

Sight: Deep ruby red with violet nuances.

Smell: Rich and intense of violet and cyclamen, cherry, wild strawberries, and currant followed by spicy hints.

Palate: Medium-bodied wine, balanced, with soft tannins and smooth acidity.

SERVICE NOTES:

Ideal temperature: 16-18°.

Ideal glass: Medium wide glass for red wines .

Pairings: Particularly suitable with first courses of the Mediterranean tradition containing meat and vegetables.

It is one of the most typical and widespread grape varieties of Piedmont.

It owes its name perhaps to the sweetness of ripe grapes, or according to another theory to the Piedmontese term "dosset", that is, a hill that is not particularly high.

Disposal

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.			

1485tm
wines

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M O S C O N E

In 1877 The Moscone family moved to the hamlet of Sant'Anna in Monforte and began to make wine.

In 2017 some 140 years later Sara Moscone quit her job in a law firm to fulfil her destiny and take over the running of the vineyards and winery with her cousin Marco

In 2022 the new contemporary winery in La Morra is completed.

Moscone today is a vineyard that encapsulates the best of traditional and contemporary philosophies

At Moscone vines are cultivated across 21 ha in 6 spectacular locations each a small parcel where the vines demand constant attention.

The vineyard diversity takes in incredibly steep as well as slight slopes, lonely hills rising suddenly from the ground, and others sloping gently away towards the wheat covered fields of the Tanaro Valley.

Some of the highest Barolo hills, reaching over 500 metres in height, are located in Monforte where sometimes fog covers the surrounding area like a blanket, the mirage is like islands floating on a milky sea.

Sara believes wine is not a museum preferring to informally meet her guests to indulge in and discuss Moscone's great wines.

All in the fabulous setting of the new tasting room.

Enjoy!

At 1485wines we curate artisanal Italian wines and vineyard experiences

"grape vine to great wine"

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