



M O S C O N E

NEBBIOLO D'ALBA D.O.C.

VINEYARDS:

Municipality: Monforte d'Alba.

Grapes variety: Nebbiolo 100%.

Exposure: South, South-West.

Soil structure: Mainly limestone and clay.

Vine training: Guyot.

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.

It completes malolactic fermentation before winter and then it ages for around 2 years between oak barrels, stainless steel vats and bottle.

Aging: Several months in big barrels of french oak (2500 - 5000 L).

Alcohol content: 14 - 14,5% vol.

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

Potential Ageing: More than 10 years.

TASTING NOTES:

Sight: Garnet red.

Smell: Pleasant and intense of red berries with hints of dried rose and violet petals.

Palate: Medium-bodied wine, well structured with soft persistent tannins.

A good acidity gives freshness and makes each sip long lasting.

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, boiled meats, truffle, and mushrooms.

Wines obtained from Nebbiolo grape are characterized by soft colors and a powerful structure, and an impeccable balance between body, acidity, alcohol and aromas.

The name "Nebbiolo" derives from the word "fog" for two reasons: the first because of the obscured, almost clouded appearance of the grape, covered with abundant pruina.

The second is linked to the very late ripening of the grapes: the Nebbiolo grape harvest often takes place in October, when the vineyards are enveloped in morning mists, called "Nebbia" in Italian.

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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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"

www.1485wines.com

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