



M O S C O N E

## ROERO ARNEIS D.O.C.G.

### VINEYARD:

**Municipality:** Monticello d'Alba (Roero).

**Grapes variety:** Arneis 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:** Last part of August.

### VINIFICATION:

After a careful selection we proceed with a soft pressing of the grapes at a low temperature aimed at obtaining only the noblest must.

Slow fermentation takes place without the marcs in stainless steel tanks at a low temperature to maintain the typical fruity and floral aromas. A period of rest, during which wine undergoes various battonage, precedes bottling.

**Alcohol content:** 13-14%

**Format produced:** 0,75 l.

### TASTING NOTES:

**Sight:** Straw yellow with golden shades.

**Smell:** Aroma of white flowers and chamomile with hints of pear, honey, and almond.

**Palate:** Fresh, mineral, and harmonious wine, long lasting with herbaceous reminiscence and a pleasantly dry and almondy aftertaste.

### SERVICE NOTES:

**Ideal temperature:** 10-12°.

**Ideal glass:** Medium wide glass for white wines with fruity aromas.

**Pairings:** Particularly suitable with the sweet hint of shellfishes and seafood risotto, soups and creams of vegetables, it is excellent also with fatty cheeses and oriental dishes, spicy and served with soy sauce.

The Arneis grape is commonly called "the white Nebbiolo" for its delicacy and the care required from the winegrower. The name "Arneis" derives from Piedmontese dialect and has two meanings: the first is "tool" (in Italian "Arnese") but it also means "untamable young boy".

## 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.			

1485<sup>tm</sup>  
wines

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





**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"**

**[www.1485wines.com](http://www.1485wines.com)**

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