



M O S C O N E



"SIRI" rosé

VINEYARDS:

Municipality: Monforte d'Alba.

Grapes variety: Nebbiolo.

Exposure: South-East, South-West.

Soil structure: Clay and limestone .

Vine training: Guyot.

Harvesting method: Completely manual.

Harvesting period: Mid September.

VINIFICATION:

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

The vinification takes place in steel vats at low temperature to maintain the typical fruity and floral aromas, with only a short period of maceration in contact with the skins.

After a period of stabilization it is finally bottled and rests in the bottle for a while before being released on the market.

Alcohol content: 12 - 12,5% vol.

Format produced: 0,75 l.

TASTING NOTES:

Sight: Bright pink.

Smell: Aroma of flowers like rose and violet, small strawberries and cherries.

Palate: Smooth, fresh, balanced. It stands out for its finesse and persistence.

SERVICE NOTES:

Ideal temperature: 10-12°.

Ideal glass: Medium wide glass for rosé wines with fruity aromas.

Pairings: perfect for aperitifs, raw fish, vegetarian dishes and delicate meats.

"Siri" in Piedmontese means the hill overlooking the sunrise and, in ancient origins, it was the name given to a woman of great charm that would lead to victory.

Pink expression of our autochthonous grapes, our Siri is the fertile land that gives light to this wine with a scent of red fruits and delicate floral aromas.

A victory of the Langhe.

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.			

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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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