

# BAROLO MOSCONI

Barolo Mosconi is obtained from the purity vinification of the oldest vineyard which is part of the homonymous property located in Monforte d'Alba. The terrain is typically Helvetian with an older formation. It is clayey calcareous marl with a slightly gray color, which alternates with siliceous sandstones. In some areas, the presence of calcium carbonate and iron gives a warmer chromatic note and a slight tendency to pink. These soils, located at an altitude of about 400m above sea level, give great structure and characteristics typical of long aging Barolo. The color is deep brown red; the perfume is generally very open with floral scents, ripe fruit, and some spicy notes. In the mouth you can feel the majestic structure of a firm, dry and velvety wine



**Grapes:** Nebbiolo (of the Michet and Lampia sub- varieties )

**Aging:** at least 2 years in small, lightly toasted French oak barrels and about 1 year of aging in the bottle.

## Organoleptic characteristics

Color: intense and lively garnet red;

Nose: hints of ripe fruit, flowers and light spicy notes

Taste: harmonious, full and persistent.

**Pairings:** Meat: furred game, braised meats or very tasty red meat dishes. Aged cheese



AZIENDA AGRICOLA

**E. PIRA E FIGLI**

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