

CASCINA RADICE

BAROLO DOCG RISERVA - ARGANTE



Grape: Nebbiolo 100%

Alc. Vol. %: 14,5

Vintage: 2019

Residual sugar g/l: 2,0

Total acidity g/l: 5,3

Region: Piedmont

Production zone: Vineyards in the Barolo area (Cuneo)

Capacity: 750ml

CHARACTERISTICS

Vinification: In steel tanks at a controlled temperature. During the 10 days of peel maceration, the must is pumped over twice a day. After the malolactic fermentation, the wine is filled into oak barrels

Aging: 5 years in oak barrels and steel tanks

Yield per ha: 8000kg

Soil composition: Sedimentary sandstone and clay rocks

Colour: Light red with garnet red reflection

Bouquet: Complex, with notes of violets, vanilla and chocolate

Flavour: Full-bodied, harmonious and elegant, brilliant finish

SERVING SUGGESTIONS

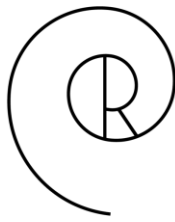
Best enjoyed with roast, game and truffle dishes.

Serving temperature 20 °C, to be decanted.

Cantine Andreas Mazzei – Alibrianza srl

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V02002A
GTIN-13 bottle	8017868003670
GTIN-13 carton	8017868002185
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	10
Cartons/pallet	80
Kg/carton	10,10
Kg/pallet	830

Contains sulphites

GMO Free

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