

CASCINA RADICE



BARBERA PIEMONTE DOC – CR

Grape: Barbera 100%

Alc. Vol. %: 13

Vintage: 2024

Residual sugar g/l: 6,0

Total acidity g/l: 5,9

Region: Piedmont

Production zone: Vineyards in the Monferrato area

Capacity: 750ml

CHARACTERISTICS

Vinification: In steel tanks at a controlled temperature

Aging: 6 months in steel tanks

Yield per ha: 11000kg

Colour: Intensive red with purple reflections

Bouquet: Fruity and lasting with hints of spices

Flavour: Dry but smooth at the same time, full-bodied with noble tannins

SERVING SUGGESTIONS

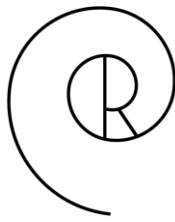
Best with pasta, ripe cheese and grilled meat.

Serving temperature 16-18 °C

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V02019A
GTIN-13 bottle	8017868003656
GTIN-13 carton	8017868003915
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	24
Cartons/pallet	96
Kg/carton	7,8
Kg/pallet	780

Contains sulphites

GMO Free

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