

CASCINA RADICE



BARBERA D'ASTI DOCG – CAPORALA

Grape: Barbera 100%

Alc. Vol. %: 14

Vintage: 2024

Residual sugar g/l: 5,3

Total acidity g/l: 5,7

Region: Piedmont

Production zone: Vineyards in the area of Moasca (Province of Asti)

Capacity: 750ml

CHARACTERISTICS

Vinification: At a controlled temperature. The peel maceration takes 12 days in steel tanks

Aging: 8 months in steel tanks

Yield per ha: 9000kg

Colour: Deep, intense red

Bouquet: Fruity, winy, ethereal

Flavour: Dry, full-bodied, pleasantly balanced with tannins

SERVING SUGGESTIONS

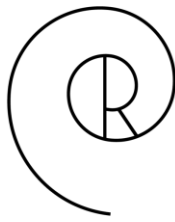
Best with spicy starters and meat courses

Serving temperature 18 °C

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V02007A
GTIN-13 bottle	8017868004912
GTIN-13 carton	8017868004080
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	21
Cartons/pallet	105
Kg/carton	8,1
Kg/pallet	870

Contains sulphites

GMO Free

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