

# CASCINA RADICE



## BARBARESCO DOCG – NIBBIO

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**Grape:** Nebbiolo 100%

**Alc. Vol. %:** 14,5

**Vintage:** 2022

**Residual sugar g/l:** 2,0

**Total acidity g/l:** 5,5

**Region:** Piedmont

**Production zone:** Vineyards in the area of Barbaresco (Cuneo)

**Capacity:** 750ml

## CHARACTERISTICS

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**Vinification:** At a controlled temperature. The peel maceration takes 12 days and is made in steel tanks. For a better extraction of colour and tannins it is pumped over several times

**Aging:** 26 months in oak barrels and steel tanks

**Yield per ha:** 8000kg

**Colour:** Light shiny red, garnet red with ageing

**Bouquet:** Intensive, complex and characteristic

**Flavour:** Dry, smooth with well-balanced tannins

## SERVING SUGGESTIONS

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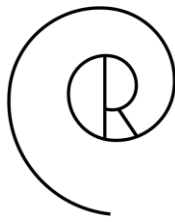
Suitable with red and white meat, venison and cheese.

Serving temperature 18-20 °C, to be decanted.

Cantine Andreas Mazzei – Alibrianza srl

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## CASCINA RADICE

### TECHNICAL INFORMATION / PALLETIZING

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**Size 750ml:**

|                  |               |
|------------------|---------------|
| Article Nr.      | V02011A       |
| GTIN-13 bottle   | 8017868002062 |
| GTIN-13 carton   | 8017868002765 |
| 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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