

CASCINA RADICE

NIZZA DOCG RISERVA - PERLA

Just some towns in the Montferrat, historically suited to the cultivation and vinification of Barbera grapes, received Nizza DOCG title. Moreover, this privilege is only granted to vineyards with the best exposure and the harvest limit is set at a maximum of 7000 kg of grapes per hectare. These very strict rules along with responsible growing and a lot of love for the land gave birth to this wine.

Grape: Barbera 100%

Alc. Vol. %: 16

Vintage: 2020

Residual sugar g/l: 2

Total acidity g/l: 6,5

Region: Piedmont

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

Capacity: 750ml

CHARACTERISTICS

Vinification: Traditional peel maceration for 12-14 days followed by fermentation in wood vat

Aging: 24 months in barrique, 6 months in bottle

Yield per ha: 7000kg

Colour: Intense red with shades of purple

Bouquet: Elegant, complex and ethereal with scents of wood berries and vanilla

Flavour: Enveloping, harmonic and full-bodied with a long-lasting finish

SERVING SUGGESTIONS

To be enjoyed with strong red meat dishes, game and noble poultry.

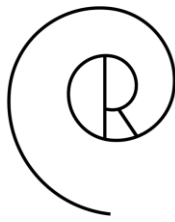
Serving temperature 18 °C, to be decanted.



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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V02022A
GTIN-13 bottle	8017868005179
GTIN-13 carton	/
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	14
Cartons/pallet	70
Kg/carton	10,1
Kg/pallet	830

Contains sulphites

GMO Free

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