

CASCINA RADICE



BAROLO DOCG – POIANA

Grape: Nebbiolo 100%

Alc. Vol. %: 14,5

Vintage: 2021

Residual sugar g/l: 2,0

Total acidity g/l: 5,5

Region: Piedmont

Production zone: Vineyards in the Barolo area (Cuneo)

Capacity: 750ml

CHARACTERISTICS

Vinification: Traditional peel maceration of 12 days in steel tanks at a controlled temperature

Aging: 36 months in oak barrels and steel tanks

Total production: 8000kg

Colour: Shiny red with garnet red reflection

Bouquet: Complex, elegant and ethereal

Flavour: Dry, full-bodied with a long-lasting finish

SERVING SUGGESTIONS

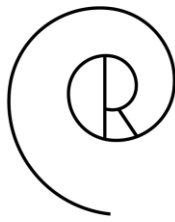
Best enjoyed with truffle courses, venison and roasts.

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

Cantine Andreas Mazzei – Alibrianza srl

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V02001A
GTIN-13 bottle	8017868004158
GTIN-13 carton	8017868004110
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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