

CASCINA RADICE



BARBERA D'ASTI SUP. DOCG – ROCCANERA

Grape: Barbera 100%

Alc. Vol. %: 15

Vintage: 2022

Residual sugar g/l: 2,0

Total acidity g/l: 6,0

Region: Piedmont

Production zone: Vineyards in the village of Moasca (Asti)

Capacity: 750ml

CHARACTERISTICS

Vinification: Traditional peel maceration for 12-14 days followed by fermentation in oak vats

Aging: 16 months in barrique, 6 months in bottle

Yield per ha: 9000kg

Colour: Strong red with purple reflections

Bouquet: Elegant and complex with notes of wood berries and vanilla

Flavour: Dry, harmonious, strong with a long lasting finish

SERVING SUGGESTIONS

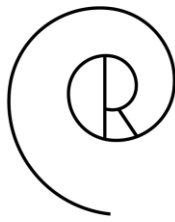
Best with game, red meat and poultry as well as with ripe cheese.

Serving temperature 18°C, to be decanted.

Cantine Andreas Mazzei – Alibrianza srl

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V02005A
GTIN-13 bottle	8017868003687
GTIN-13 carton	8017868002192
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	10
Cartons/pallet	80
Kg/carton	8,2
Kg/pallet	680

Contains sulphites

GMO Free

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