

CASCINA RADICE



PIEMONTE BIANCO DOC - TOTO

Grape: Cortese, Chardonnay

Alc. Vol. %: 12

Vintage: 2025

Residual sugar g/l: 4,1

Total acidity g/l: 6,1

Region: Piedmont

Production zone: Vineyards in the province of Asti

Capacity: 750ml

CHARACTERISTICS

Vinification: Fermentation at a controlled temperature for 12 days

Aging: 4-6 months in steel tanks

Yield per ha: 11000kg

Soil composition: Clayey marl

Colour: Straw yellow with greenish sparkles

Bouquet: Delicate, fruity and aromatic

Flavour: Fresh and lively with a lingering, pleasant aftertaste

SERVING SUGGESTIONS

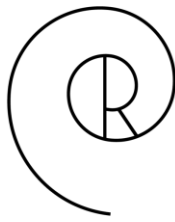
Excellent with starters, light pasta dishes and white meat.

Serving temperature 8 °C

Cantine Andreas Mazzei – Alibrianza srl

Contact details: info@alibrianza.it / www.andreamazzei.it

Tel. +39 039 9202121



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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V02013A
GTIN-13 bottle	8017868003700
GTIN-13 carton	8017868003892
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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