

CASCINA RADICE



BARBERA PIEMONTE DOC APPASSIMENTO - VOLÉ

Grape: Barbera 100%

Alc. Vol. %: 14,5

Vintage: 2023

Residual sugar g/l: 9,0

Total acidity g/l: 6,0

Region: Piedmont

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

Capacity: 750ml

CHARACTERISTICS

Vinification: After late harvest, a traditional peel maceration is made for 14-18 days

Aging: short time in oak barrels followed by steel tanks for 6-8 months

Yield per ha: 12000kg

Colour: Deep red with purple reflections

Bouquet: Fruity and intense

Flavour: Smooth, balanced, full-bodied, with noble tannins

SERVING SUGGESTIONS

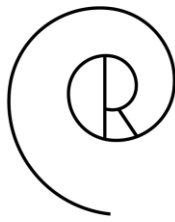
Best enjoyed with savoury first dishes, grilled meat and cold cuts.

Serving temperature 16-18 °C

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V02010A
GTIN-13 bottle	8017868001140
GTIN-13 carton	8017868001157
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	19
Cartons/pallet	95
Kg/carton	9,95
Kg/pallet	965

Contains sulphites

GMO Free

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