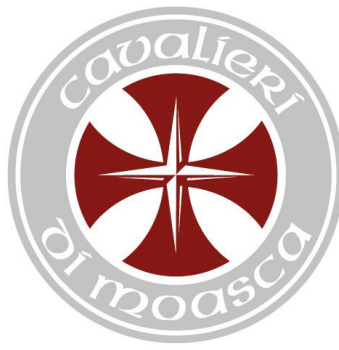




BARBERA D'ASTI DOCG – CAVALIERI DI MOASCA

Grape: Barbera 100%

Alc. Vol. %: 13,5

Vintage: 2024

Residual sugar g/l: 5,4

Total acidity g/l: 5,7

Region: Piedmont

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

Capacity: 750ml, 1500ml

CHARACTERISTICS

Vinification: At a controlled temperature. The peel maceration takes 12 days in steel tanks

Aging: 8 months in steel tanks

Yield per ha: 9000kg

Colour: Deep intensive red

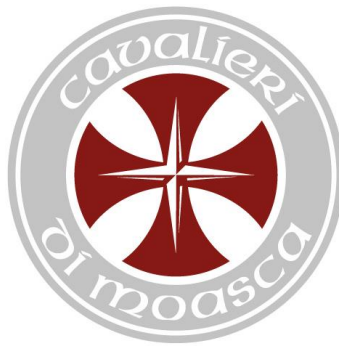
Bouquet: Fruity, winy and essential

Flavour: Dry, full-bodied with pleasantly integrated tannins

SERVING SUGGESTIONS

Best enjoyed with spicy starters and meat courses.

Serving temperature 18 °C



TECHNICAL INFORMATION / PALLETIZING

Size 750ml:

Article Nr.	V06003A
GTIN-13 bottle	8017868003007
GTIN-13 carton	8017868002161
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	24
Cartons/pallet	120
Kg/carton	7,8
Kg/pallet	958

Size 1500ml:

Article Nr.	V06002B
GTIN-13 bottle	8017868003014
GTIN-13 carton	8017868002222
Closure	Screwcap
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	14
Cartons/pallet	56
Kg/carton	13,08
Kg/pallet	960

Contains sulphites

GMO Free

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