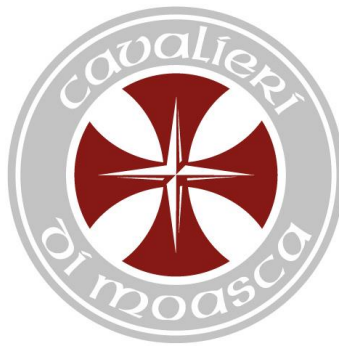




BAROLO DOCG – CAVALIERI DI MOASCA

Grape: Nebbiolo 100%

Alc. Vol. %: 14,5

Vintage: 2022

Residual sugar g/l: 1,1

Total acidity g/l: 5,9

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

Yield per ha: 8000kg

Colour: Bright red with garnet reflections

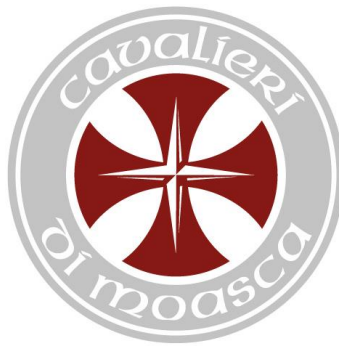
Bouquet: Rich, elegant, complex and essential

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.



TECHNICAL INFORMATION / PALLETIZING

Size 750ml:

Article Nr.	V06001A
GTIN-13 bottle	8017868000181
GTIN-13 carton	8017868002154
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	21
Cartons/pallet	105
Kg/carton	8,1
Kg/pallet	875

Contains sulphites

GMO Free

Revisione 02. 01.10.2026