



Roccanera - Cascina Radice

Barbera d'Asti Superiore DOCG

Red wine

Vintage

2017

Alc. vol%

15

Residual sugar g/l

2

Total acidity g/l

6

Grape

Barbera 100%

Content

750 ml

Location

Vineyards in the village of Moasca (Asti)

Colour

Strong red with purple reflections

Aroma

Elegant and complex with notes of wood berries and vanilla

Taste

Dry, harmonious, strong with a long lasting finish

Pairing

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

Serving temperature

18°C, to be decanted

Vinification

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

Ageing

16 months in barrique, 6 months in bottle

Yield/ha

9000 kg

Soil characteristics

Chalk and clay

Indications about allergens

Contains sulphites

GMO free

Revisione 01: 01/01/2021

750 ml

Article no.:

0123

GTIN-13

8017868003687

Closure

cork

Download bottle photo

- CaRa_Barbera_dAsti_Sup_Roccanera.jpg.zip (386.6 KiB)

Box 6 bottles

GTIN-13

8017868002192

Boxes/layer

10

Boxes/pallet

80

Kg/box

8, 2

Kg/pallet

680