



Attimi di Barbera - Cascina Radice

Barbera Piemonte DOC

Red wine

Vintage

2019

Alc. vol%

14

Residual sugar g/l

9

Total acidity g/l

6

Grape

Barbera 100%

Content

750 ml

Location

Vineyards in the village of Moasca (Asti)

Colour

Deep red with purple reflections

Aroma

Fruity and intense

Taste

Smooth, balanced, full-bodied, with noble tannins

Pairing

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

Serving temperature

16-18°C

Vinification

Traditional peel maceration for 8-10 days followed by fermentation in stainless steel tanks

Ageing

Short time in wood barrels followed by rest in steel tanks for 6-8 months

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.:

0155

GTIN-13

8017868005209

Closure

cork

Download bottle photo

- Cascina_Radice_Barbera_Asti_Attimi_di_Barbera_472x1772px.zip
(232.7 KiB)

Box 6 bottles**GTIN-13**

8017868005216

Boxes/layer

19

Boxes/pallet

95

Kg/box

9,95

Kg/pallet

965