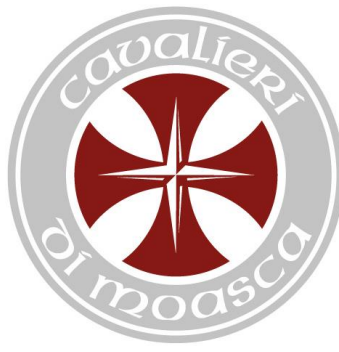




BARBARESCO DOCG – CAVALIERI DI MOASCA

Grape: Nebbiolo 100%

Alc. Vol. %: 14,5

Vintage: 2022

Residual sugar g/l: 2,0

Total acidity g/l: 5,5

Region: Piedmont

Production zone: Vineyards in the area of Barbaresco (Cuneo)

Capacity: 750ml

CHARACTERISTICS

Vinification: At a controlled temperature. The peel maceration takes 12 days and is made in steel tanks. For a better extraction of colour and tannins it is pumped over several times

Aging: 26 months in oak barrels and steel tanks

Yield per ha: 8000kg

Colour: Shiny red with garnet reflections

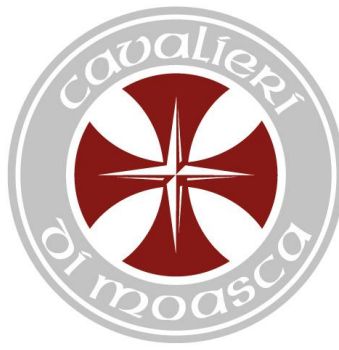
Bouquet: Delicate, intensive and complex

Flavour: Dry, smooth and elegant, with strong but well-balanced tannins

SERVING SUGGESTIONS

Best enjoyed with red and white meat, venison and cheese.

Serving temperature 18-20 °C



TECHNICAL INFORMATION / PALLETIZING

Size 750ml:

Article Nr.	V06006A
GTIN-13 bottle	8017868002147
GTIN-13 carton	8017868001973
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 01. 21.04.2026