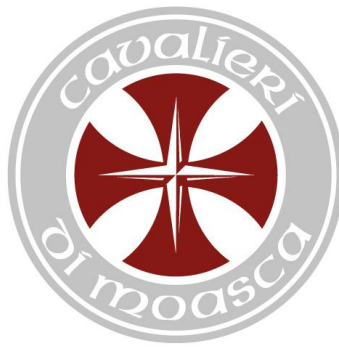




BARBERA PIEMONTE DOC – CAVALIERI DI MOASCA

Grape: Barbera 100%

Alc. Vol. %: 13

Vintage: 2023

Residual sugar g/l: 6,5

Total acidity g/l: 5,6

Region: Piedmont

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

Capacity: 750ml

CHARACTERISTICS

Vinification: Traditional peel maceration at a controlled temperature for 10 days

Aging: 6 months in steel tanks

Yield per ha: 11000kg

Colour: Intensive red with purple reflections

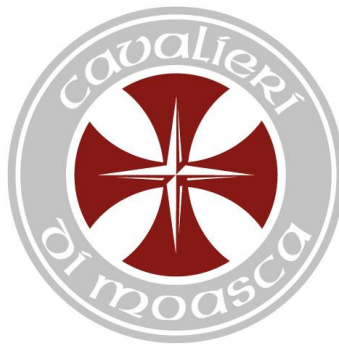
Bouquet: Fruity and winy with hints of spices

Flavour: Dry but smooth at the same time, full-bodied with noble tannins

SERVING SUGGESTIONS

Best enjoyed with pasta, ripe cheese, grilled meat and game.

Serving temperature 18 °C



TECHNICAL INFORMATION / PALLETIZING

Size 750ml:

Article Nr.	V06004A
GTIN-13 bottle	8017868003045
GTIN-13 carton	8017868001942
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	24
Cartons/pallet	120
Kg/carton	7,8
Kg/pallet	958

Contains sulphites

GMO Free

Revisione 01. 08.05.2024