



## Poiana - Cascina Radice

Barolo DOCG  
Red wine

**Vintage**  
2018

**Alc. vol%**  
14,5

**Residual sugar g/l**  
2

**Total acidity g/l**  
5,5

**Grape**  
Nebbiolo 100%

**Content**  
750 ml

**Location**  
Vineyards in the area of La Morra (Cuneo)

**Colour**  
Shiny red with garnet red reflection

**Aroma**  
Complex, elegant and ethereal

**Taste**  
Dry, full-bodied with a long-lasting finish

**Pairing**  
Best enjoyed with truffle courses, venison and roasts

**Serving temperature**  
18-20°C, to be decanted

**Vinification**  
Traditional peel maceration of 12 days in steel tanks at a controlled temperature

**Ageing**  
36 months in oak barrels (30 hl), 3 months in the bottle

**Yield/ha**  
8000 kg

**Soil characteristics**  
Sedimentary sandstone and clay rocks

**Indications about allergens**  
Contains sulphites

GMO free  
Revisione 01: 01/01/2021

# 750 ml

**Article no.:**

0116

**GTIN-13**

8017868004158

**Closure**

cork

**Download bottle photo**

- CaRa\_Barolo\_Poiana.jpg.zip (396.0 KiB)

**Box 6 bottles**

**GTIN-13**

8017868004110

**Boxes/layer**

21

**Boxes/pallet**

105

**Kg/box**

8, 1

**Kg/pallet**

870