

CASCINA RADICE



BARBARESCO DOCG – NIBBIO

Grape: Nebbiolo 100%

Alc. Vol. %: 14

Vintage: 2021

Residual sugar g/l: 2

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: Light shiny red, garnet red with ageing

Bouquet: Intensive, complex and characteristic

Flavour: Dry, smooth with well-balanced tannins

SERVING SUGGESTIONS

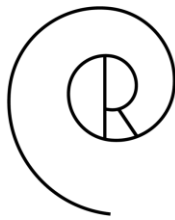
Suitable with red and white meat, venison and cheese.

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

Cantine Andreas Mazzei – Alibrianza srl

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V02011A
GTIN-13 bottle	8017868002062
GTIN-13 carton	8017868002765
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	21
Cartons/pallet	105
Kg/carton	8,1
Kg/pallet	870

Contains sulphites

GMO Free

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