



Cavalieri di Moasca - Barbaresco

Barbaresco DOCG

Red wine

Vintage

2017

Alc. vol%

13,5

Residual sugar g/l

2

Total acidity g/l

5,5

Grape

Nebbiolo 100%

Content

750 ml

Location

Vineyards in the area of Neive and Treiso (Cuneo)

Colour

Intensive red with garnet reflections

Aroma

Delicate with soft fruity notes

Taste

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

Pairing

Best enjoyed with red and white meat, venison and cheese

Serving temperature

18-20°C

Vinification

Traditional peel maceration at a controlled temperature of 26-28°C for 12 days

Ageing

24 months in oak barrels and then 6 months in the bottle

Indications about allergens

Contains sulphites

GMO free

Revisione 01: 01/01/2021

750 ml

Article no.:

0171

GTIN-13

8017868002147

Closure

cork

Download bottle photo

- CDM_Barbaresco.jpg.zip (400.5 KiB)

Box 6 bottles

GTIN-13

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Boxes/layer

21

Boxes/pallet

105

Kg/box

8, 1

Kg/pallet

875