



Cavalieri di Moasca - Piemonte Barbera

Piemonte Barbera DOC

Red wine

Vintage

2018

Alc. vol%

13

Residual sugar g/l

7

Total acidity g/l

5,4

Grape

Barbera 100%

Content

750 ml, 2000 ml

Location

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

Colour

Intensive red with purple reflections

Aroma

Fruity, winy and lasting with hints of spices

Taste

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

Pairing

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

Serving temperature

18-20°C

Vinification

Traditional peel maceration at a controlled temperature of 26-28°C for 10 days

Ageing

6 months in steel tanks

Indications about allergens

Contains sulphites

GMO free

Revisione 01: 01/02/2019

750 ml

Article no.:

0152

GTIN-13

8017868003045

Closure

cork

Download bottle photo

- CDM_Barbera_Piemonte.jpg.zip (397.8 KiB)

Box 6 bottles**GTIN-13**

8017868001942

Boxes/layer

24

Boxes/pallet

120

Kg/box

7, 8

Kg/pallet

960

2000 ml

Article no.:

153

GTIN-13

8017868003052

Closure

screw cap

Box 6 bottles**GTIN-13**

8017868001904

Boxes/layer

12

Boxes/pallet

48

Kg/box

16, 4

Kg/pallet

835