



Cavalieri di Moasca - Barbera d'Asti

Barbera d' Asti DOCG

Red wine

Vintage

2017

Alc. vol%

13,5

Residual sugar g/l

5,3

Total acidity g/l

5,7

Grape

Barbera 100%

Content

750 ml, 1500 ml

Location

Vineyards in the area of Moasca and Agliano Terme (Asti)

Colour

Deep intensive red

Aroma

Fruity, winy and essential

Taste

Dry, full-bodied with pleasantly integrated tannins

Pairing

Best enjoyed with spicy starters and meat courses

Serving temperature

18-20°C

Vinification

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

Ageing

6 months in steel tanks

Indications about allergens

Contains sulphites

GMO free

Revisione 01: 01/02/2019

750 ml

Article no.:

0135

GTIN-13

8017868003007

Closure

cork

Download bottle photo

- CDM_Barbera_d_Asti.jpg.zip (408.6 KiB)

Box 6 bottles**GTIN-13**

8017868002161

Boxes/layer

21

Boxes/pallet

105

Kg/box

7, 8

Kg/pallet

960

1500 ml

Article no.:

131

GTIN-13

8017868003014

Closure

screw cap

Box 6 bottles**GTIN-13**

8017868002222

Boxes/layer

14

Boxes/pallet

56

Kg/box

13, 5

Kg/pallet

780