

Barbera d'Asti DOCG "Caporala" Cascina Radice



CASCINA RADICE

Wine Type: red wine

Wine: Barbera d'Asti DOCG

Alc. Vol%: 13,5%

Grape: Barbera 100%

Production zone: vineyards in the area of Moasca - Province of Asti – Piedmont.

Vintage period: beginning of October

Fermentation: classical must fermentation followed by a peel maceration of 10-12 days.

Aging: 8 months in stainless steel, then at least 3 months in the bottle.

Characteristics:

Colour: brilliant and deep red

Bouquet: fruity, winery, ethereal

Flavour: dry, full-bodied, pleasantly balanced with tannins

Pairing: with red meat, noodle dishes and spicy cheese

Tasting Temperature: 18°C