



CASCINA RADICE

Barolo docg Poiana

Wine type: red wine Wine: Barolo DOCG

Alc. Vol: 14%

Grape: Nebbiolo 100%

Total production: 30 000 bt Production zone: vineyards in the area of Serralunga d'Alba – Province of Cuneo – Piedmont.

Vintage period: middle of October

Fermentation: traditional peel maceration of 12 days in steel tanks at a controlled temperature of 28°C.

Aging: 36 months in oak barrels (30 hl), 6 months in the bottle.

Technical specifications: natural cork, capsule in poly laminate, front and back label. 1 case = 6 bottles

Characteristics: Colour: shiny red with garnet reflections Bouquet: complex, elegant and essential

Flavour: dry, full bodied with a long finish

Pairing: best enjoyed with truffle courses, venison and roasts

Tasting Temperature: 18-20°C, decantation