

BAROLO CAVALIERI DI MOASCA DOCG



RED

Denomination : **D.O.C.G.**
Variety : **NEBBIOLO 100%**
Alcohol content : **14**
Bottle size : **750 ML**
Product Area : **PIEMONTE**

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

