














Barbera d'Alba D.O.C. "Novizia" ———

	<u>Varietal</u>	100% Barbera
	<u>Gradation</u>	from 13,5% to 14% Vol
	<u>Density</u>	4.500- 5.000 – Plants / Ha
	<u>Soil</u>	Clay, Calcareous
	<u>Production Area</u>	Govone, Priocca, Magliano Alfieri And Castagnito (CN)
	<u>Vinification</u>	Steel
	<u>Aging</u>	In Bottle
	<u>Colour</u>	Intense garnet red
	<u>Taste</u>	Dry, pleasantly fruity
	<u>Serving Temperature</u>	16 ° Open ½ hour before serving
	<u>Pairings</u>	Pasta with ragu , white and red meat, seasoned cheese



Packaging

480 bottles in 6 bottles cartons - 8 layers x 10 cartons per layer, about 720 kg
Pallet dimension: 80x120cm



0,75 cl



1,50 cl

