

Barbera d'Asti DOCG Caporala

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
RADBRA	Cascina Radice	Italy	Piedmont
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Barbera	14%	No	Cork



Background

Father and son, Roberto and Andreas Mazzei took on Cascina Radice winery in the 90s. The property dates back to the 1890s and is surrounded by the hilly countryside in the small town of Moasca. The pair have worked tirelessly to modernise production without compromising on the passion and care required to maintain the vineyards.

Winemaking

Vineyards located in the Moasca and Agliano Terme areas, Asti with soil dominated by chalk and clay.

Once picked, grapes undergo traditional maceration over 12 days, followed by fermentation in stainless steel tanks to preserve the flavour profile of the fruit. Wine is aged for 8 months in steel tanks before bottling.

Tasting & Pairing

Lots of fruit on the nose; blackberry, blackcurrant and plums and a hint of white pepper, which reflects on the palate alongside hints of spice. Very elegant with a long finish.

Enjoy with savoury, earthy dishes such as a mushroom risotto with truffle.

Sustainability & Extra Information

n/a

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