

## BARBARESCO CAVALIERI DI MOASCA DOCG



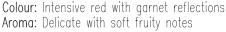




Appellation: D.O.C.G.

🏶 Grapes Variety : Nebbiolo 100%

Alcohol Vol.: 13.5 % Bottle size : 750 ml Region: Piedmonte



Taste: Dry, smooth and elegant, with strong but well balanced tannins Pairing: Best enjoyed with red and white meat, venison and cheese

Serving temperature: 18-20°C

Vinification: Traditional peel maceration at a controlled

temperature: of 26-28°C for 12 days

Ageing: 24 months in oak barrels and then 6 months in the bottle.







Roberto Mazzei's passion for viticulture and his keen sense to press a good drop of wine led to the founding of the family company Alibrianza srl in 1981. Since the creation of the family business, the company has consistently selected exceptional wines from Italy's most important wine regions for international clients. After his son, Andreas, joined the company in the '90s, the production plant was brought up-to-date and innovative winery techniques were adopted, leading to greater quality control and portfolio management. Special attention has always been paid to consistency and reliability, quaranteeing a high quality product. Thanks to long—lasting partnerships with local winemakers all over Italy, today Alibrianza is a guarantee for a selected repertoire of well-balanced and expressive wines

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