



Barbaresco

Vino Rosso Cesare Pavese DOCG



Grapes > 100% Nebbiolo

Region > Piedmont

Ageing> At least 2 years; 1 years in oak barrel

Tasting Notes> Clear garnet red color with orange reflections. Characteristic aroma, with hints of vanilla, heavenly, pleasing and intense. Dry, full, noble, velvety and harmonious.

Food Pairing> Ideal for main courses of meat prepared with rich and spicy sauce and with spicy cheeses.

Serving Temperature> 20-22° C

Alcohol Content> 14.5% vol

Barolo

Vino Rosso Cesare Pavese DOCG

Grapes > 100% Nebbiolo

Region > Piedmont

Ageing> At least 3 years; 2 years in oak barrel

Tasting Notes> Garnet red color with characteristic orange reflections. Characteristic aroma, heavenly, pleasing and intense. Dry, full, noble, robust but velvety, of great harmony.

Food Pairing> Wild fowl, braised meats and elaborate dishes, spicy cheeses.

Serving Temperature> 20-22° C

Alcohol Content> 13.5% vol





Moscato d'Asti Marenca DOC



Grapes > Moscato

Production area> Piedmont

Tasting Notes> Straw yellow color. Fragrant, typical of the Moscato grape. Delicately sweet taste, aromatic and characteristic.

Food Pairing> An ideal accompaniment for all desserts in particular dried biscuits, nougat and fruit salads

Residual Sugar> 125gr/lt ca.

Alcohol Content> 14.00% vol