



# CAPETTA

## BARBERA D'ASTI DOCG FRANCESCO CAPETTA

**VINE:** Barbera

**CLASSIFICATION:** Denominazione di Origine Controllata e Garantita

**COLOUR:** Intense ruby red when young, turning to garnet red with age

**BOUQUET:** Vinous, pleasantly intense, with blackberry and spicy notes

**FLAVOUR:** Dry and robust, it becomes more harmonious with age

**COMBINATIONS:** Rich and generous wine, ideal for serving with any meal course. When it is young it's perfect when served with roast meat and aged cheese; when it ages, with game and braised meat dishes

**ALCOHOLIC CONTENT:** 13% Vol

**SERVING TEMPERATURE:** 16° - 18° C



**PRODUCT CODE:** FC629

**PRODUCT NAME:** Barbera d'Asti DOCG

### PRODUCT

**EAN code:** 8000548990018

**BOTTLE WEIGHT:** 400 g

**BOTTLES PER CASE:** 6

**CAPACITY:** 0.750 Lt

**GROSS WEIGHT:** 1.150 Kg

**ALCOHOLIC CONTENT:** 13% Vol

**HEIGHT:** 30.00 Cm

**WIDTH:** 7.50 Cm

### PACKING

**EAN code:** 8000548990056

**GROSS WEIGHT:** 7.000 Kg

**N. CASES PER LAYER:** 24

**N. LAYERS PER PALLET:** 5

**N. CASES PER PALLET:** 120

**HEIGHT:** 31.00 Cm

**WIDTH:** 23.00 Cm

**LENGTH:** 15.50 Cm

**PALLET:** EPAL (80 Cm x 120 Cm)

**HEIGHT OF PALLET:** 169.50 Cm

**CAPETTA I.V.I.P SPA**

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