CANTINE POVERO

2022

CANTINE POVERO ASTI BARBERA

ASTI • PIEDMONT • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Four generations of Povero family wisdom unite to create a beautifully unstoppable force in the heart of Piedmont. Since 1837 the Povero family has inhabited the land in Cisterna d'Asti and, beginning with the first vine plantings in Canale d'Alba, they have slowly and strategically purchased and cultivated vineyards in all three of the Roero, Langhe, and Monferrato appellations.

Wine Making

Fermentation happens in stainless steel, temperature-controlled tanks.
Fermentation temperature is held between 28 to 30°C
Fermentation time is between 6 to 8 days. Malolactic fermentation at 20°C.
Agein takes 6 months in steel tanks.

Food Suggestions

Pairs well with agnolotti with meat sauce, barbecue, salmon, cod, and mixed boiled meat.

TASTING NOTES

The most authentic expression of Barbera, a vine cultivated in Monferrato already in the '500. Aged in stainless steel tanks, this Barbera allows you to appreciate the primary aromas of the varietal, including fruity notes such as cherry, orange peel, plum, and berries, and floral notes such as violet and elderberry. The color is an intense ruby red and the scent is particularly vinous and persistent. On the palate, freshness and pleasantness are distinguished. The barely mentioned tannins and the marked acidity make Barbera a very versatile wine in combinations.

Barbera grape blend.

This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 12.5
- Class: Red

CANTINEPOVERO.COM/FILOSOFIA-ECOSOSTENIBILE/

VINTAGE IMPORTS
Importer & Distributor of Wines & Sirits