



CANTINE POVERO

Piore
BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Year
2021

Grape Variety
Nebbiolo

Vineyard
Cultivation system: espalier cultivation -
guyot pruning
Soil: calcareous marl

Winemaking
Fermentation case: stainless steel,
temperature-controlled tanks
Fermentation temperature: 26°C
Fermentation time: 12/15 days
Malolactic fermentation at 20°C
Ageing in oak barrels

Tasting Notes

Colour: garnet red
Flavour: intense bouquet, evolving from
violet and withered rose to "goudron", with
cinnamon hints
Taste: vigorous, caressing, rich in tannin
Serving temperature: 18/20°C
Food pairing: roasts, game meat and
mature cheeses

Alcoholic Content
14,5% vol

Ageing potential
Excellent within 8/10 years following
the grape harvest

Packaging information

Bottle size: 75 cl
Bottles per case: 6 (laid flat)
Shelves: 9
Cases per layer: 10
Cases per pallet: 90
Case size: 31.2x27.2x19.4
Full case weight: 8.1 kg
Pallet: 80*120*170 euro-epal
EAN: 8029591002592



VIA MATTUTINA, 6 . FRAZIONE SAN MATTEO . 14010 . CISTERNA D'ASTI (AT) . ITALY
0141 979258. cantinepovero@cantinepovero.com
cantinepovero.com



Monferrato

Roero

Langa

