



CANTINE POVERO

*Contrada Maestra*

## BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



**Year**  
2024

**Grape Variety**  
Barbera

**Vineyard**  
*Cultivation system:* espalier cultivation -  
guyot pruning  
*Soil:* sandy and clayey  
*Harvesting:* manual

**Winemaking**  
*Fermentation case:* stainless steel,  
temperature-controlled tanks  
*Fermentation temperature:* 28/30°C  
*Fermentation time:* 6/8 days  
Malolactic fermentation at 20°C  
*Ageing:* 6 months in steel tanks



**Tasting Notes**

*Colour:* ruby red  
*Flavour:* mild and fruity, with raspberry and plum  
*Taste:* full bodied, velvety, pleasantly dry  
*Serving temperature:* 18°C  
*Food pairing:* highly flexible. Superb with meat based dishes

**Alcoholic Content**  
13% vol

**Ageing potential**  
Excellent during the first two years following the grape harvest

**Packaging information**  
*Bottle size:* 75 cl  
*Bottles per case:* 12  
*Shelves:* 5  
*Cases per layer:* 12  
*Cases per pallet:* 60  
*Case size:* 31,8 x 32,8 x 23,8  
*Full case weight:* 15,3 kg  
*Pallet:* 80\*120\*170 euro-epal  
*EAN:* 8029591002417

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Monferrato

Roero

Langa

