



CANTINE POVERO

Contrada Maestra

BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
MAGNUM 1,5LT



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: 16°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

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Monferrato

Roero

Langa

