



CANTINE POVERO

Prima Mossa

PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

BARBERA

Semi-sparkling

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: 26/28°C

Fermentation time: 5/6 days

Malolactic fermentation at 20°C

Refermentation in pressure tanks up to
1,4 bar

Tasting Notes

Colour: ruby red

Flavour: mild and fruity, fresh, with hints of apple and raspberry

Taste: full bodied, velvety, pleasantly dry

Serving temperature: 16°C

Food pairing: highly adaptable. Superb
with meat based dishes

Alcoholic Content

12.5% vol

Ageing potential

Excellent during the first year following
the grape harvest

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Monferrato

Roero

Langa

