



CANTINE POVERO

Monte Luzzo
PIEMONTE
DENOMINAZIONE DI ORIGINE CONTROLLATA
BARBERA

Bag in box



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 oak

Tasting Notes

Colour: ruby red
Flavour: fruity and spicy, with raspberry and plum, cinnamon and black pepper
Taste: full bodied,
Serving temperature: 18°C
Food pairing : highly flexible. Superb with meat based dishes

Alcoholic Content
13,5% vol

Ageing potential
4/6 weeks after opening

Packaging
Box content: 3 Lt
Units per carton: 4
Layers: 5
Cartons per layer: 12
Cartons per pallet: 60
Carton measure: 17,5x40x27
Gross weight: 13 kg
Pallet: 80*120*170 euro-epal
EAN: 8029591004657

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Monferrato

Roero

Langa

