



CANTINE POVERO

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO



Year
2022

Grape Variety
Nebbiolo

Vineyard
Cultivation system: espalier cultivation -
guyot pruning
Yield per hectare: 7.000 kg
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: 6 months in oak barrels



Tasting Notes

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

Alcoholic Content
13% vol

Ageing potential
Excellent within 4 years following the
grape harvest

Packaging information
Bottle size: 75 cl
Bottles per case: 6 (laid flat)
Shelves: 4
Cases per layer: 25
Cases per pallet: 100
Case size: 23x15,5x32
Full case weight: 7.7 kg
Pallet: 80*120*170 euro-epal
EAN: 8029591003001

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Monferrato

Roero

Langa

