



CANTINE POVERO

Maridà

BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Year
2023

Grape Variety
Barbera

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

Winemaking
Fermentation case: stainless steel,
temperature-controlled tanks
Fermentation temperature: 26°C
Fermentation time: 6/8 days
Malolactic fermentation at 20°C
Long aging in our cellar



Tasting Notes

Colour: ruby red turning to garnet
Bouquet: intense and complex, with hints of
raspberry and tobacco
Taste: smooth, rich and lingering, with
light tannin
Serving temperature: 18/20°C
Food pairing: roasts, game and mature
Cheeses

Alcoholic Content
13.5% vol

Ageing potential
Excellent within 8 years following the
grape harvest

Packaging information
Bottle size: 75 cl
Bottles per case: 6 (laid down)
Shelves: 9
Cases per layer: 10
Cases per pallet: 90
Case size: 31.2x27.2x19.4
Full case weight: 8.1 kg
Pallet: 80*120*170 euro-epal
EAN bottiglia: 8029591003117

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Monferrato



Langa

