



CANTINE POVERO

Diana

BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

NO ADDED SULPHITES



Year

2024

Grape Variety

Barbera

Vineyard

Cultivation system: espalier cultivation - guyot pruning

Soil: sandy and clayey

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 intense notes of raspberry and cherry

Taste: full bodied, velvety, pleasantly dry

Serving temperature: 18°C

Food pairing: highly flexible. Superb with casserole, roasted meat and aged cheese

Alcoholic Content

14% vol

Ageing potential

Excellent during the first two years following the grape harvest

Packaging information

Bottle size: 75 cl

Bottles per case: 6 (laid flat)

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: 8029591003124



VIA MATTUTINA, 6 - FRAZIONE SAN MATTEO - 14010 - CISTERNA D'ASTI (AT) - ITALY

0141 979258 - cantinepovero@cantinepovero.com

www.cantinepovero.com



Monferrato

Roero

Langa

