



CANTINE POVERO

Cabanè
LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

ROSSO



Year

2023

Vineyard

Cultivation system: espalier cultivation -
guyot pruning

Soil: calcareous marl

Winemaking

Fermentation case: stainless steel,
temperature-controlled tanks

Fermentation temperature: 28/30°C

Fermentation time: 12/15 days

Malolactic fermentation at 20°C

Long aging in our cellar

Tasting Notes

Colour: intense ruby red with garnet
reflection

Bouquet: intense bouquet, evolving from
rose and red fruits to tobacco

Taste: vigorous, well-balanced, and smooth

Serving temperature: 18/20°C

Food pairing: roasts, game meat and
mature cheeses

Alcoholic Content

14% vol

Ageing potential

Excellent within 8/10 years following
the grape harvest

Packaging information

Bottle size: 75 cl

Bottles per case: 12

Shelves: 5

Cases per layer: 12

Cases per pallet: 60

Case size: 31,8 x 32,8 x 23,8

Full case weight: 15,3 kg

Pallet: 80*120*170 euro-epal

EAN: 8029591004237



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

0141 979258 cantinepovero@cantinepovero.com

www.cantinepovero.com



Monferrato

Roero

Langa

