



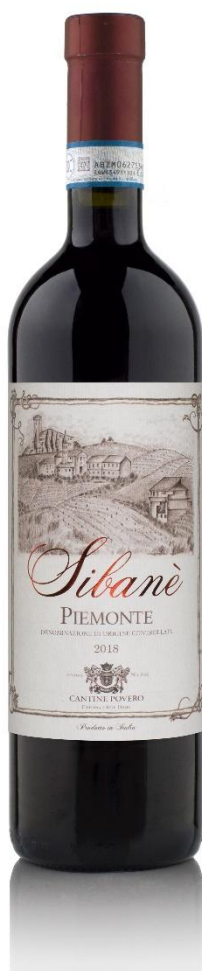
CANTINE POVERO

Sibaniè

PIEMONTE

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
Ageing: in oak



Tasting Notes

Colour: intense ruby red with purple reflection

Bouquet: fruity and spicy, with hints of plum marmalade, currant and black pepper

Taste: warm and captivating, with a delicate but persistent tannin

Serving temperature: 18/20°C

Food pairing: roasts, game meat and mature cheeses

Alcoholic Content

15% 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: 8029591004916

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Monferrato

Roero

Langa

