



CANTINE POVERO

La Dama Astesana

PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

ROSATO



Year
2025

Vineyard

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

Winemaking

Removal of grape stalks and cooling at 5°C
Soft pressing at 0,6 Atm
Cold maceration for 15 h
Dissolved Nitrogen Flotation
Fermentation case: stainless steel, temperature-controlled tanks
Ageing: 2-3 months in steel

Tasting Notes

Colour: bright cherry pink
Flavour: delicate and intense, with aromas of red fruits, pink grapefruit, mint, apple and rose petals, strawberry, apple, and mint
Taste: fresh, fragrant, and fruity
Serving temperature: 8/10°C
Food pairing: highly adaptable. Perfect with salads and cold vegetables, rice salads, fish soups

Alcoholic Content

13% vol

Ageing potential

Excellent during the first year 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: 32x24x31.5
Full case weight: 14.8 kg
Pallet: 80*120*170 euro-epal
EAN: 8029591005302

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Monferrato

Roero

Langa

