



CANTINE POVERO

Cabane

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

DOPPIO MAGNUM 3LT



Year

2021

Vineyard

Cultivation system: espalier cultivation - guyot pruning

Soil: calcareous marl

Harvest: manual

Winemaking

Fermentation case: stainless steel, temperature-controlled tanks

Fermentation temperature: 28/30°C

Fermentation time: 12/15 days

Malolactic fermentation at 20°C

Ageing: long aging in the cellar

Tasting Notes

Colour: intense ruby red with garnet reflection

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

Taste: vigorous, well-balanced, and smooth

Serving temperature: 20°C

Food matching: roasts, game meat and mature cheeses

Alcoholic Content

14% vol

Ageing potential

Excellent within 8/10 years following the grape harvest

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

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Roero

Monferrato

Langa

