



CANTINE POVERO

BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Jéroboam 3LT



Year

2021

Grape Variety

Barbera

Vineyard

Cultivation system: espalier cultivation - guyot pruning

Soil: sandy and clayey

Harvesting: manual, with small 20 kg cases – careful grape selection

Winemaking

Fermentation case: stainless steel, temperature-controlled tanks

Fermentation temperature: 26°C

Fermentation time: 6/8 days

Malolactic fermentation at 20°C

Ageing: 12 months, 50% in barrique, 50% in oak barrels

Tasting Notes

Colour: ruby red turning to garnet

Bouquet: full and harmonious

Taste: smooth, rich and lingering, with light tannin and with chocolate and coffee notes

Serving temperature: 18°C

Food pairing: roasts, game and mature Cheeses

Alcoholic Content

14% vol

Ageing potential

Excellent within 3/4 years following the grape harvest

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Monferrato

Roero

Langa

