



CANTINE POVERO

La Gavardina
PIEMONTE
DENOMINAZIONE DI ORIGINE CONTROLLATA
BONARDA

Semi-sparkling



Year
2025

Grape Variety
Bonarda

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

Winemaking
Fermentation case: stainless steel,
temperature-controlled tanks
Fermentation temperature: 28/30°C
Fermentation time: 6/8 days
Malolactic fermentation at 20°C
Refermentation in pressure tanks up to
1.5 bar

Tasting Notes

Colour: ruby red
Flavour: mild and fruity, with notes of
raspberry, cherry and rose
Taste: harmonious and full
Serving temperature: 18°C
Food pairing: highly adaptable. Superb
with meat based dishes

Alcoholic Content
12.5% 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: 11
Cases per pallet: 55
Case size: 32x24x31.5
Full case weight: 14.8 kg
Pallet: 80*120*170 euro-epal
EAN: 8029591002455

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Monferrato

Roero

Langa

