



CANTINE POVERO

*Pense*

PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

BARBERA



**Year**  
2023

**Grape Variety**  
Barbera

**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  
Dehydration of the grapes  
Long aging in our cellar



**Tasting Notes**

*Colour:* intense ruby red with garnet shades  
*Bouquet:* intense, with notes of blueberry jam,  
caramelized cherry, violet and cardamom  
*Taste:* warm, harmonic, and full-bodied  
*Serving temperature:* 16°C  
*Food pairing:* roasts, game meat and  
mature cheeses

**Alcoholic Content**  
16% vol

**Ageing potential**  
Excellent within 8 years following  
the grape harvest

**Packaging information**  
*Bottle size:* 75 cl  
*Bottles per case:* 6 (laid down)  
*Shelves:* 9  
*Cases per layer:* 10  
*Cases per pallet:* 90  
*Case size:* 31.2x27.2x19.4  
*Full case weight:* 8.1 kg  
*Pallet:* 80\*120\*170 euro-epal  
*EAN:* 8029591004923

VIA MATTUTINA, 6 . FRAZIONE SAN MATTEO . 14010 . CISTERNA D'ASTI (AT) . ITALY  
0141 979258 . [cantinepovero@cantinepovero.com](mailto:cantinepovero@cantinepovero.com)  
[www.cantinepovero.com](http://www.cantinepovero.com)



Monferrato

Roero

Langa

