



CANTINE POVERO

Capitano del Palio
MONFERRATO
DENOMINAZIONE DI ORIGINE CONTROLLATA
DOLCETTO

MAGNUM 1,5LT



Year
2025

Grape Variety
Dolcetto

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

Winemaking
Fermentation case: stainless steel,
temperature-controlled tanks
Fermentation temperature: 26°C
Fermentation time: 6/8 days
Malolactic fermentation at 20°C
Ageing: 3 months in steel tanks

Tasting Notes

Colour: ruby red
Flavour: delicate and fruity, with red berries, cherry and violet notes
Taste: velvety, slightly tannic, pleasantly dry
Serving temperature: 16°C
Food pairing: highly adaptable. Superb
with meat based dishes

Alcoholic Content
13% vol

Ageing potential
Excellent during the first year following
the grape harvest

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Monferrato

Roero

Langa

