



CANTINE POVERO

Gioia Mia

PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

DOLCETTO

Bag in box



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: 28/30°C
Fermentation time: 6/8 days
Malolactic fermentation at 20°C
Ageing: 6 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: 16/18°C
Food pairing: highly adaptable. Superb
with meat based dishes

Alcoholic Content
13% vol

Ageing potential
4/6 weeks after opening

Packaging
Box content: 3 Lt
Units per carton: 4
Layers: 5
Cartons per layer: 12
Cartons per pallet: 60
Carton measure: 17,5x40x27
Gross weight: 13 kg
Pallet: 80*120*170 euro-epal
EAN: 8029591003476

VIA MATTUTINA, 6 . FRAZIONE SAN MATTEO . 14010 . CISTERNA D'ASTI (AT) . ITALY
TELEFONO 0141 979258 - cantinepovero@cantinepovero.com
www.cantinepovero.com



Monferrato

Roero

Langa

