FONDATE NEL 1964

CANTINE POVERO

Prima Mossa

PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

BARBERA

Semi-sparkling



Year
2025

Grape Variety
Barbera

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

Winemaking
Fermentation case: stainless steel, temperature-controlled tanks
Fermentation temperature: 26/28°C
Fermentation time: 5/6 days
Malolactic fermentation at 20°C
Refermentation in pressure tanks up to 1,4 bar

Tasting Notes
Colour: ruby red
Flavour: mild and fruity, fresh, with hints of apple and raspberry
Taste: full bodied, velvety, pleasantly dry
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: 8029591002448

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Monferrato Roero Langa