FONDATE NEL 1964

CANTINE POVERO

Contrada Maestra

BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



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: 28/30°C
Fermentation time: 6/8 days
Malolactic fermentation at 20°C
Ageing: 6 months in steel tanks

SUSTAINABLE WINERY 3E EQUALITAS

Tasting Notes
Colour: ruby red
Flavour: mild and fruity, with raspberry and plum
Taste: full bodied, velvety, pleasantly dry
Serving temperature: 18°C
Food pairing: highly flexible. Superb with meat based dishes

Alcoholic Content
13% vol

Ageing potential
Excellent during the first two years following the grape harvest

Packaging information
Bottle size: 75 cl
Bottles per case: 12
Shelves: 5
Cases per layer: 12
Cases per pallet: 60
Case size: 31,8 x 32,8 x 23,8
Full case weight: 15,3 kg
Pallet: 80*120*170 euro-epal
EAN: 8029591002417

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Monferrato Roero Langa