FONDATE NEL 1964

CANTINE POVERO

Dianae

BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

NO ADDED SULPHITES



Year
2025

Grape Variety
Barbera

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

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: mild and fruity, with intense notes of raspberry and cherry
Taste: full bodied, velvety, pleasantly dry
Serving temperature: 18°C
Food pairing: highly flexible. Superb with casserole, roasted meat and aged cheese

Alcoholic Content
14% vol

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

Packaging information
Bottle size: 75 cl
Bottles per case: 6 (laid flat)
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: 8029591003124

FONDAZIONE PIEMONTESE PER LA RICERCA SUL CANCRO ONLUS

SUSTAINABLE WINERY 3E EQUALITAS

EUROPEAN VEGETARIAN UNION V-LABEL.EU VEGAN

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Monferrato Roero Langa