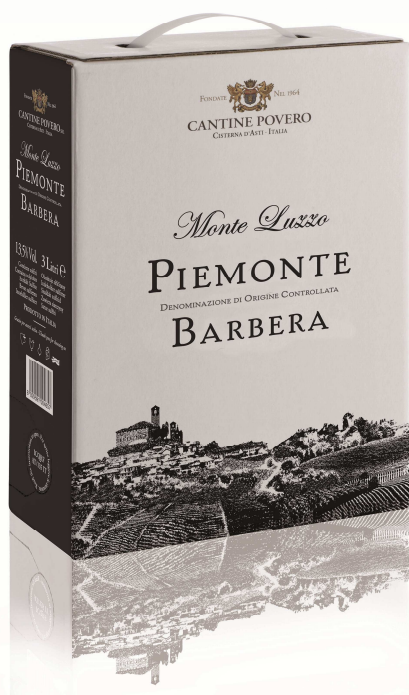




Monte Luzzo
PIEMONTE
DENOMINAZIONE DI ORIGINE CONTROLLATA
BARBERA
Bag in box



Year
2020

Grape Variety
Barbera

Vineyard
Cultivation system: espalier cultivation
- guyot pruning
Yield per hectare: 10000 kg
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 oak

Tasting Notes

Colour: ruby red
Flavour: fruity and spicy, with raspberry and plum, cinnamon and black pepper
Taste: full bodied, velvety, pleasantly dry
Serving temperature: 18°C
Food matching: highly flexible. Superb with meat based dishes

Alcoholic Content
13,5% 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: 8029591004657

VIA MATTUTINA, 6 . FRAZIONE SAN MATTEO . 14010 . CISTERNA D'ASTI (AT) . ITALY
TELEFONO 0141 979258 . FAX 0141 979450 . cantinepovero@cantinepovero.com
www.cantinepovero.com

Monferrato

Roero

Langa

