



CANTINE POVERO

Contrada Maestra
BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Year

2020

Grape Variety

Barbera

Vineyard

Cultivation system: espalier cultivation - guyot pruning

Yield per hectare: 8.500 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 steel tanks

Tasting Notes

Colour: ruby red

Flavour: mild and fruity, with raspberry and plum

Taste: full bodied, velvety, pleasantly dry

Serving temperature: 18°C

Food matching: 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

