



CANTINE POVERO

Sibanè
PIEMONTE
DENOMINAZIONE DI ORIGINE CONTROLLATA
ROSSO



Year
2017

Grape Variety
Nebbiolo, Barbera, Syrah

Vineyard
Cultivation system: espalier cultivation -
guyot pruning
Soil: calcareous marl

Winemaking
Fermentation case: stainless steel,
temperature-controlled tanks
Fermentation temperature: 28/30°C
Fermentation time: 12/15 days
Malolactic fermentation at 20°C
Ageing: 24 months in oak barrels, 24 months
in the bottle

Tasting Notes

Colour: intense ruby red with purple
reflection

Flavour: fruity and spicy, with plum
marmalade, currant and black pepper hints

Taste: Warm and captivating in the mouth,
with a delicate but persistent tannin

Serving temperature: 18/20°C

Food matching: roasts, game meat and
mature cheeses

Alcoholic Content
15% vol

Ageing potential
Excellent within 8/10 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: 8029591004916

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Monferrato

Roero

Langa

