



Prima Mossa
PIEMONTE
DENOMINAZIONE DI ORIGINE CONTROLLATA
BARBERA
Semi-sparkling



Year
2020

Grape Variety
Barbera

Vineyard
Cultivation system: espalier cultivation -
guyot pruning
Yield per hectare: 9.500 kg
Soil: sandy and clayey
Harvesting: manual

Winemaking
Fermentation case: stainless steel,
temperature-controlled tanks
Fermentation temperature: 26/28°C
Fermentation time: 5/6 days
Malolactic fermentation at 20°C
Refermentation in pressure tanks up to
1,4 bar

Tasting Notes

Colour: ruby red
Flavour: mild and fruity, fresh, with hints of
apple and raspberry
Taste: full bodied, velvety, pleasantly dry
Serving temperature: 18°C
Food matching: highly adaptable. Superb
with meat based dishes

Alcoholic Content
12.5% vol

Ageing potential
Excellent during the first year following
the grape harvest

Packaging information
Bottle size: 75 cl
Bottles per case: 12
Shelves: 5
Cases per layer: 11
Cases per pallet: 55
Case size: 32x24x31.5
Full case weight: 14.8 kg
Pallet: 80*120*170 euro-epal
EAN: 8029591002448

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Monferrato

Roero

Langa

