



Garavagna BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE



Year

2017

Grape Variety

Barbera

Vineyard

Cultivation system: espalier cultivation - guyot pruning

Yield per hectare: 7.000 kg

Soil: sandy and clayey

Harvesting: manual

Winemaking

Fermentation case: stainless steel, temperature-controlled tanks

Fermentation temperature: 28/30°C

Fermentation time: 12/15 days

Malolactic fermentation at 20°C

Ageing: 12 months, 50% in barrique, 50% in oak barrels

Tasting Notes

Colour: ruby red turning to garnet

Flavour: crisp, warm and full, rich in red fruits notes (raspberry and peach) and spicy notes (vanilla, liquorice, cinnamon)

Taste: dry, warm and full.

Serving temperature: 18/20°C

Food matching: roasts, game and mature cheeses

Alcoholic Content

14% vol

Ageing potential

Excellent within 4 years 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: 32x24.5x31.5

Full case weight: 15.7 kg

Pallet: 80*120*170 euro-epal

EAN: 8029591003131

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Monferrato

Roero

Langa

