



CANTINE POVERO

Cabanè
LANGHE
DENOMINAZIONE DI ORIGINE CONTROLLATA
ROSSO



Year
2019

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
Long Aging in our cellar

Tasting Notes

Colour: intense ruby red with garnet reflection
Bouquet: intense bouquet, evolving from rose and red fruits to tobacco
Taste: vigorous, well-balanced, and smooth
Serving temperature: 16/18°C
Food matching: roasts, game meat and mature cheeses

Alcoholic Content

14% 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: 8029591004237

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



Monferrato

Roero

Langa

