



CANTINE POVERO

*Maridà*

## BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



### Year

2020

### Grape Variety

Barbera

### Vineyard

*Cultivation system:* espalier cultivation -

*guyot pruning*

*Soil:* sandy and clayey

### Winemaking

*Fermentation case:* stainless steel,  
temperature-controlled tanks

*Fermentation temperature:* 26°C

*Fermentation time:* 6/8 days

Malolactic fermentation at 20°C

Long aging in our cellar

### Tasting Notes

*Colour:* ruby red turning to garnet

*Bouquet:* intense and complex, with hints of  
raspberry and tobacco

*Taste:* smooth, rich and lingering, with  
light tannin

*Serving temperature:* 18/20°C

*Food pairing:* roasts, game and mature  
Cheeses

### Alcoholic Content

13.5% vol

### Ageing potential

Excellent within 2 years following the  
grape harvest

### Packaging information

*Bottle size:* 75 cl

*Bottles per case:* 6 (laid down)

*Shelves:* 9

*Cases per layer:* 10

*Cases per pallet:* 90

*Case size:* 31.2x27.2x19.4

*Full case weight:* 8.1 kg

*Pallet:* 80\*120\*170 euro-epal

*EAN bottiglia:* 8029591003117

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Monferrato

Roero

Langa

