



CANTINE POVERO

*Piave*  
BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



**Year**

2019

**Grape Variety**

Nebbiolo

**Vineyard**

*Cultivation system:* espalier cultivation -  
guyot pruning

*Soil:* calcareous marl

**Winemaking**

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

*Fermentation temperature:* 26°C

*Fermentation time:* 12/15 days

Malolactic fermentation at 20°C

Ageing in oak barrels



**Tasting Notes**

*Colour:* garnet red

*Flavour:* intense bouquet, evolving from violet and withered rose to "goudron", with cinnamon hints

*Taste:* vigorous, caressing, rich in tannin

*Serving temperature:* 18/20°C

*Food matching:* roasts, game meat and mature cheeses

**Alcoholic Content**

14,5% vol

**Ageing potential**

Excellent within 8/10 years following the grape harvest

**Packaging information**

*Bottle size:* 75 cl

*Bottles per case:* 6 (laid flat)

*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:* 8029591002592

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Monferrato

Roero

Langa

