



TASTING NOTES

Light, bright, and red fruit driven. Lots of freshness and varietally correct.

Cantine Povero Capitano del Palio Monferrato Dolcetto

COUNTRY	ABV
Italy	12.5%
REGION	VARIETALS
Piedmont	Dolcetto
APPELLATION	
DOC Monferrato Dolcetto	

WINERY

Grandpa Tumlin planted the first vineyard in 1948, continuing the traditions of his ancestors, whose roots date back to 1837. Since then, Cantine Povero has maintained a constant commitment to responsible viticulture, working in concert with the seasons and inherent strengths of their lands.

More than 150,000 vines in 45 hectares of vineyards sit in full sunlight from dawn until dusk at 322 meters of altitude. Relying on natural, environmentally friendly technologies, the vineyard is cultivated without the use of herbicides and chemical fertilizers.

Cantine Povero believes that their wines are “bottled experiences,” meant as a gift to the world.

CULTIVATION

Espalier cultivation, guyot pruning. The yield per hectare is 9,000 kg. Manually harvested.

VINIFICATION

Fermented in stainless steel, temperature-controlled tanks at 28-30° C over 6-8 days, malolactic fermentation at 20° C.

AGING

Aged for 3 months.