



TASTING NOTES

This wine is less about thinking and more about drinking. Bright and fun flavors on the nose lead you to either drink it like any great sparkling wine or if so inclined, feel free to blend it with your favorite OJ or Peach Juice for a brunch cocktail that everyone will be happy with (including your wallet).

Cantine Povero Belvive

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| COUNTRY | ABV |
| Italy | 11.5% |
| REGION | VARIETALS |
| Piedmont | Chardonnay |

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 with guyot vine training, 9000 kg/ha yield, and manual harvest.

VINIFICATION

Soft pressing of the grapes and fermentation at controlled temperature of 16-18°C. Refermentation in pressure tanks until about 5.2 BAR.

AGING

2 years