

# Cantine Povero

COUNTRY  
Italy

REGION  
Piedmont

APPELLATION  
Chardonnay IGT



## Belvive Vino Spumante

### VARIETALS

100% Chardonnay

### VINEYARD PHILOSOPHY

Organic farming

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
50 hectares	322 meters	Hilly	Sandy and clayey
YIELD	DENSITY	CULTIVATION	
9,000 kg per hectare	3,500 - 10,000 vines per hectare	Espalier trained guyot pruning	

### CLIMATE

Cooling breezes and light rains in the spring, hot, humid weather in the summer, thick fog in the fall, and snow in the long winter.

### HARVEST PERIOD

Manually harvested.

### VINIFICATION

Soft pressing of the grapes and fermentation in stainless steel at a controlled temperature of 14-15°C for 15 days. Second fermentation in stainless steel at a controlled temperature with subsequent refinement for 3/4 months.

### AGING

Aged for six weeks in stainless steel.

### ANALYTICAL DATA

ABV	TOTAL ACIDITY	RESIDUAL SUGAR
11.3% Alc./Vol.	6.07 g/l	15 g/l

### TASTING & PAIRINGS

Appearance: Pale straw yellow.

Nose: Delicate and fruit aromas.

Palate: Fresh, delicate, and soft.

Pairings: Grilled vegetables, cheeses, or fresh, raw fish.

Serving Temperature: 39-42°F



### AVAILABLE FORMATS

750 ml



@volioimports • volioimports.com