

Cantine Povero

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Barbera d'Asti DOCG



Contrada Maestra Barbera d'Asti 2023

VARIETALS

100% Barbera

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. 2023 was a challenging growing year, resulting in a softer, rounder wine with lower, but balanced acidity.

HARVEST PERIOD

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 six months in stainless steel. Cross-flow filtration.

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RESIDUAL SUGAR
13% Alc./Vol.	5.92 g/l	2.83 g/l

TASTING & PAIRINGS

Appearance: Ruby red.

Nose: Mild and fruity, with notes of raspberry and plum.

Palate: Full-bodied, velvety, and pleasantly dry.

Pairings: Highly adaptable. Superb with meat based dishes.

Serving Temperature: 57-60°F

James
Suckling
90PTS



AVAILABLE FORMATS
750 ml



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