

Cantine Povero

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Barolo DOCG



Priore Barolo 2021

VARIETALS

100% Nebbiolo

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

Fermented in stainless steel, temperature-controlled tanks at 26° C over 12/15 days, malolactic fermentation at 20° C.

AGING

Aged for 3 years in oak, followed by 6 months in bottle.

LONGEVITY

Aging potential.

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT
14.4% Alc./Vol.	5.74 g/l	27.2 g/l

TASTING & PAIRINGS

Appearance: Garnet red.

Nose: Intense bouquet, evolving from violet and rose to goudron with cinnamon hints.

Palate: Well structured with notes of violet, rose petals, tobacco, forest floor, and deep red fruits.

Pairings: Meat dishes, hard cheeses, or rich pasta dishes.

Serving Temperature: 60-64 °F



James
Suckling
93PTS

AVAILABLE FORMATS

750 ml



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