

Cantine Povero

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Piemonte DOC



Barbera Piemonte Bag In Box 2024

VARIETALS

100% Barbera

VINEYARD PHILOSOPHY

Sustainable (Equalitas certified)

TERRAIN	SOIL TYPE	
Hilly	Sandy and clayey	

YIELD	DENSITY	CULTIVATION
12,000 kg per hectare	6,000 vines per hectare	Guyot

CLIMATE

The 2024 season was warm and unusually wet, with above-average rainfall restoring soil reserves. For Barbera, these conditions supported complete, even ripening—yielding ripe, juicy fruit while preserving balanced acidity and a well-defined structure.

HARVEST PERIOD

Hand-harvested, starting in early September.

VINIFICATION

Fermentation occurs in stainless steel at a controlled temperature of 26°C for 6-8 days, followed by malolactic fermentation at 20°C.

AGING

Aged for 3 months in oak.

ANALYTICAL DATA

ABV
13.5%

TASTING & PAIRINGS

Appearance: Ruby red.

Note: Fruity and spicy, with raspberry and plum, cinnamon and black pepper notes.

Palate: Full-bodied, warm, and juicy.

Pairings: Highly adaptable. Superb with pizza, pasta, and meat based dishes.

Serving Temperature: 64°F



AVAILABLE FORMATS

3L



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