

# Cantine Povero

COUNTRY

Italy

REGION

Piedmont

APPELLATION

Barbaresco DOCG



## Batù Barbaresco 2022

### VARIETALS

100% Nebbiolo

### VINEYARD PHILOSOPHY

Sustainable (Equalitas certified)

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
	370 meters	Hilly	Calcareus marl

YIELD	DENSITY	CULTIVATION
9,000 kg per hectare	3,500 - 10,000 vines per hectare	Espalier trained guyot pruning

### CLIMATE

2022 was marked by intense heat and drought, with well-timed late-summer rains restoring balance before harvest. In Barbaresco, the conditions yielded concentrated Nebbiolo with ripe fruit, firm yet refined tannins, and unexpected elegance despite the extreme season.

### HARVEST PERIOD

Hand-harvested, starting in early September.

### VINIFICATION

Fermentation occurs in stainless steel at a controlled temperature of 28-30°C for 12-15 days, followed by malolactic fermentation at 20°C.

### AGING

Aged for 24 months in 25hL Slavonian oak barrels.

### FIRST VINTAGE PRODUCED

1960

### ANALYTICAL DATA

ABV	TOT. ACIDITY	NET DRY EXTRACT	RES. SUGAR
14.5% Alc./Vol.	5.50 g/l	27 g/l	Less than 1 g/l

### TASTING & PAIRINGS

Appearance: Garnet red.

Nose: Intense and spicy bouquet, evolving from dry rose to tobacco, with hints of vanilla.

Palate: Vigorous and complex, yet delicate, with light tannin.

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

Serving Temperature: 61-64°F



AVAILABLE FORMATS

750 ml



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