

Cantine Povero

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Barbera d'Asti DOCG



Contrada Maestra Barbera d'Asti 2024

VARIETALS

100% Barbera

VINEYARD PHILOSOPHY

Sustainable (Equalitas certified)

TERRAIN	SOIL TYPE	
Hilly	Sandy and clayey	
YIELD	DENSITY	CULTIVATION
9,000 kg per hectare	Approx. 6,000 vines per hectare	Espalier trained guyot pruning

CLIMATE

The 2024 vintage was defined by a wet winter and spring followed by a warm, balanced summer, with careful vineyard management ensuring optimal ripening. The wines show vibrant acidity, fresh aromatics, and an elegant, approachable character with excellent balance and drinkability.

HARVEST PERIOD

Hand-harvested, starting in early September.

VINIFICATION

Fermentation occurs in stainless steel at a controlled temperature of 28-30°C for 6-8 days, followed by malolactic fermentation at 20°C.

AGING

Aged for 6 months in stainless steel.

FIRST VINTAGE PRODUCED

1964

ANALYTICAL DATA

ABV	TOT. ACIDITY	NET DRY EXTRACT	RES. SUGAR
13% Alc./Vol.	5.3 g/l	26 g/l	3 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



AVAILABLE FORMATS

750 ml



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