

Cantine Povero

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Vigneti delle Dolomiti IGT



Vino Bianco Pinot Grigio PolyKeg 2025

VARIETALS

100% Pinot Grigio

VINEYARD PHILOSOPHY

Sustainable

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
30 hectares	220 meters	Valley Floor	Gravelly Sedimentary Soil

YIELD	DENSITY	CULTIVATION	VINE AGE
12,000 kg per hectare	6,000 vines per hectare	Guyot & Pergola	12 years

CLIMATE

2025 brought warm, sunny conditions and moderate rainfall throughout the season. A warm spring followed by a hot summer created near-ideal growing conditions, leading to an early harvest and resulting in a crisp, vibrant, and refreshingly fresh white wine.

HARVEST PERIOD

Hand-harvested, starting in late August.

VINIFICATION

Fermentation occurs in stainless steel.

AGING

Aged for 4 months on the lees in stainless steel.

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RESIDUAL SUGAR
12.5%	5.9 g/l	1.9 g/l

TASTING & PAIRINGS

Appearance: Pale yellow.

Nose: Fresh, with notes of apple and peach.

Palate: Elegant and fresh, with a good acidity and pleasant structure.

Pairings: Appetizers, vegetarian first courses, shellfish, or mushrooms.

Serving Temperature: 53°F



AVAILABLE FORMATS
20L



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