

Cantine Povero

COUNTRY

Italy

REGION

Piedmont



Vino Rosso Bello Barbera PolyKeg

VARIETALS

100% Barbera

VINEYARD PHILOSOPHY

Organic farming

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

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.

ANALYTICAL DATA

ABV
12.5%

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

20L



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