Cantine Povero

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Langhe DOC

Langhe Nebbiolo 2023

VARIETALS
100% Nebbiolo

VINEYARD PHILOSOPHY
Organic farming

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
50 hectares	322 meters	Hilly	Sandy and clayey

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

CLIMATE
The 2022 vintage was marked by hot and dry weather, with a lack of rainfall. This led to a reduction in yield but also to greater concentration in the grapes, resulting in positive outcomes for quality.

HARVEST PERIOD
Manually harvested in mid-October.

VINIFICATION
Fermented in stainless steel, temperature-controlled tanks at 28-30°C over 12-15 days, malolactic fermentation at 20°C.

AGING
Aged for one year in oak, followed by six months in bottle.

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RESIDUAL SUGAR
13.5% Alc./Vol.	5.16 g/l	3.43 g/l

TASTING & PAIRINGS
Appearance: Garnet red.
Nose: Intense bouquet, evolving from violet and rose to goudron.
Palate: Vigorous, caressing, and rich in tannin.
Pairings: Grilled or roasted meat, mature cheeses, or rich pasta dishes.
Serving Temperature: 60-64 °F

Wine Enthusiast
90PTS

AVAILABLE FORMATS
750 ml

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