FONDATE NEL 1964

CANTINE POVERO

Priore

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Year
2019

Grape Variety
Nebbiolo

Vineyard
Cultivation system: espalier cultivation - guyot pruning
Yield per hectare: <8.000 kg
Soil: calcareous marl

Winemaking
Fermentation case: stainless steel, temperature-controlled tanks
Fermentation temperature: 26°C
Fermentation time: 12/15 days
Malolactic fermentation at 20°C
Ageing in oak barrels

VEGAN

Tasting Notes
Colour: garnet red
Flavour: intense bouquet, evolving from violet and withered rose to "goudron", with cinnamon hints
Taste: vigorous, caressing, rich in tannin
Serving temperature: 18/20°C
Food matching: roasts, game meat and mature cheeses

Alcoholic Content
14,5% vol

Ageing potential
Excellent within 8/10 years following the grape harvest

Packaging information
Bottle size: 75 cl
Bottles per case: 6 (laid flat)
Shelves: 9
Cases per layer: 10
Cases per pallet: 90
Case size: 31.2x27.2x19.4
Full case weight: 8.1 kg
Pallet: 80*120*170 euro-epal
EAN: 8029591002592

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Monferrato Roero Langa