



CANTINE POVERO

*Prima Messa*

PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

BARBERA

Semi-sparkling



**Year**  
2017

**Grape Variety**  
Barbera

**Vineyard**  
*Cultivation system:* espalier cultivation -  
guyot pruning  
*Yield per hectare:* 9.500 kg  
*Soil:* sandy and clayey  
*Harvesting:* manual

**Winemaking**  
*Fermentation case:* stainless steel,  
temperature-controlled tanks  
*Fermentation temperature:* 26/28°C  
*Fermentation time:* 5/6 days  
Malolactic fermentation at 20°C  
Refermentation in pressure tanks up to  
1,4 bar

**Tasting Notes**

*Colour:* ruby red  
*Flavour:* mild and fruity, fresh, with hints of  
apple and raspberry  
*Taste:* full bodied, velvety, pleasantly dry  
*Serving temperature:* 18°C  
*Food matching:* highly adaptable. Superb  
with meat based dishes

**Alcoholic Content**  
12.5% vol

**Ageing potential**  
Excellent during the first year following  
the grape harvest

**Packaging information**  
*Bottle size:* 75 cl  
*Bottles per case:* 12  
*Shelves:* 5  
*Cases per layer:* 11  
*Cases per pallet:* 55  
*Case size:* 32x24x31.5  
*Full case weight:* 14.8 kg  
*Pallet:* 80\*120\*170 euro-epal  
*EAN:* 8029591002448

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Monferrato

Roero

Langa

