

CANTINE POVERO

CANTINE POVERO 'PRIORE'

BAROLO

BAROLO • PIEDMONT • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Grandpa Tumlin planted the first vineyard in 1948, continuing the traditions of his ancestors, whose roots date back to 1837. Since then, Cantine Povero has maintained a constant commitment to responsible viticulture, working in concert with the seasons and inherent strengths of their lands.

Wine Making

Fermented in stainless steel, temperature-controlled tanks at 28-30° C over 12-15 days, malolactic fermentation at 20° C. Aged for 36 months in oak barrels.

Food Suggestions

Pairs well with beef, pasta, lamb, deer, and venison dishes.

TASTING NOTES

The color is an intense garnet red, while the elegant bouquet balances the powerful tannins and brisk acidity of the palate. It showcases notes of violet, cassis, wild rose, cinnamon, anise, leather, and goudron. You can also find reminiscences of the Langhe region, such as truffles, dried mushrooms, and hazelnuts. The palate is warm, dry, earthy, and full.

Nebbiolo grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc) & 20L (1 pc)
- ABV%: 14.5
- Class: Red

REVIEWS

Decanter | 95

CANTINEPOVERO.COM/FILOSOFIA-
ECOSOSTENIBILE/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

