

CANTINE POVERO

CANTINE POVERO MONFERRATO DOLCETTO

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 6-8 days, malolactic fermentation at 20° C. Aged for 3 months.

Food Suggestions

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

TASTING NOTES

Light, bright, and red fruit driven. Lots of freshness and varietally correct.

Dolcetto grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc) & 20L (1 pc)
- ABV%: 12.5
- Class: Red

[CANTINEPOVERO.COM/FILOSOFIA-ECOSOSTENIBILE/](https://cantinepovero.com/filosofia-ecosostenibile/)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

