

CANTINE POVERO

2022

# 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/**

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

