CANTINE POVERO

CANTINE POVERO ASTI BARBERA

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This Wine

TECHNICAL DETAILS

The Estate
Cantine Povero is a historic, family-owned winery based in Cisterna d'Asti, in the heart of Piedmont's Monferrato region. The Povero family's agricultural roots date to 1837, with successive generations expanding their vineyard holdings throughout Monferrato, Roero, and Langhe. Today, the winery combines traditional Piedmontese winemaking with environmentally responsible vineyard management, emphasizing organic farming and sustainable production. Contrada Maestra Barbera d'Asti showcases the fresh, expressive character of one of Piedmont's most important indigenous red grape varieties.

Wine Making
Barbera grapes are grown in sustainably managed vineyards in Piedmont, where sandy and clay-rich soils encourage balanced ripening and expressive fruit development. Grapes are harvested by hand and undergo fermentation in temperature-controlled stainless-steel tanks at approximately 28–30°C (82–86°F) for six to eight days. Malolactic fermentation follows at approximately 20°C (68°F), helping soften the wine's natural acidity and develop a rounded texture. The wine matures for six months in stainless steel, without oak influence, preserving its vibrant cherry, plum, and floral characteristics.

Food Suggestions
Pairs beautifully with traditional Piedmontese agnolotti, pasta Bolognese, lasagna, and pizza with tomato-based sauces. Its lively acidity and soft tannins also complement grilled sausages, roasted pork, barbecue, and mushroom risotto. Aged Pecorino, Parmigiano-Reggiano, and traditional Italian charcuterie provide excellent matches for its fresh red-fruit character and food-friendly structure.

TASTING NOTES

Brilliant ruby red with expressive aromas of ripe cherry, raspberry, and plum complemented by delicate violet and elderflower notes. Subtle hints of orange peel and fresh red berries contribute complexity to the vibrant bouquet. The palate is medium-bodied and refreshing, delivering juicy red-fruit flavors supported by Barbera's naturally lively acidity. Soft, understated tannins create a smooth, velvety texture while allowing the fruit to remain at the forefront. The finish is pleasantly dry and persistent, with lingering cherry, plum, and delicate floral notes.

VINTAGE DESCRIPTION

- Available Size: 750mL (12 units)
- Family-Owned
- ABV%: 12.5
- Class: Red

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Barbera grape blend.

VINTAGE IMPORTS
Importer & Distributor of Wines & Spirits