

CANTINE POVERO

CANTINE POVERO, NEBBIOLO, PIEDMONTE

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 in wooden barrels for 24 months.

Food Suggestions

Pairs well with stew, wild game, hard cheeses like Grana Padano, spicy cheese, filet steak with wine sauce or porcini mushroom tagliatelle.

TASTING NOTES

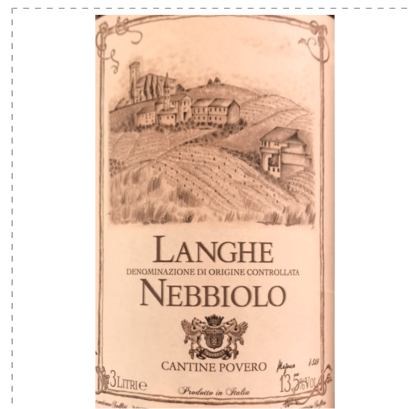
Violet, rose petals, tobacco, and deep red fruits married to forest floor. Structured and tannic.

Nebbiolo grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 20L (1 pc) ONLY
- ABV%: 12.5
- Class: Red

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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

