

CANTINE POVERO

CANTINE POVERO ROSÉ

PIEMONTE • PIEDMONT • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Cantine Povero deals firstly with emotions because wine transmits awareness, culture, and passion to the one who savors it. Each bottle is the result of a unique and unrepeatable story, where every sensory declination is experienced like a poetic stanza. An expert oenological practice enhances balance, immediacy, depth, and preciousness.

Wine Making

During the process of removing the grape stalks they cool them at 5°C.

Soft pressing at 0,6 Atm, cold maceration for 15 hours. Dissolved Nitrogen Flotation and fermented in a stainless steel, temperature-controlled tanks. Aged for 2-3 months in steel

Food Suggestions

Pasta with fish sauce, short-aged cheeses such as beddo, crustaceans, eggplant parmigiana, red pizzas, mushroom dishes, sushi, spicy food.

TASTING NOTES

The color is a delicate pale pink. The aromas are intense, with notes of red fruits, pink grapefruit, mint, apple and rose petals. The flavor is fragrant. To be enjoyed as an aperitif or as an accompaniment to fish dishes or spicy foods, to give a note of freshness to meals.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 20L Keg Only
- ABV%: 12.5
- Class: Rose

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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

