



CANTINE POVERO 'BATU'

BARBARESCO

BARBARESCO • 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

An ethereal and mysteriously charming Barbaresco, aged at least 26 months. The color is a bright ruby red color with garnet reflections. The bouquet is intense and spicy, evolving from dry rose, dried cherry, red fruit jam, and raspberry, to explosive notes of cinnamon, clove, allspice, and tobacco, with hints of vanilla and a whiff of cedar in the finish. The flavor is vigorous, complex yet delicate, with beautiful balance, extremely well-integrated tannins, and supple edges.

Nebbiolo grape blend.

This wine contains allergens, sulfites.



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 14.5
- Class: Red

CANTINEPOVERO.COM/FILOSOFIA-
ECOSOSTENIBILE/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

