

CANTINE POVERO

2023

CANTINE POVERO 'LA DAMA ARTESANA' ROSE

PIEMONTE • PIEDMONT • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Four generations of Povero family wisdom unite to create a beautifully unstoppable force in the heart of Piedmont. Since 1837 the Povero family has inhabited the land in Cisterna d'Asti and, beginning with the first vine plantings in Canale d'Alba, they have slowly and strategically purchased and cultivated vineyards in all three of the Roero, Langhe, and Monferrato appellations.

Wine Making

Removal of grape stalks and cooling at 5°C. Soft pressing at 0,6 Atm
Cold maceration for 15 hours. Dissolved Nitrogen Flotation. Fermentation case: stainless steel, temperature-controlled tanks. Ageing: 2-3 months in steel

Food Suggestions

Pairs well with pasta with fish sauce, short-aged cheeses such as beddo, crustaceans, eggplant parmigiana, red pizzas, mushroom dishes, sushi, and 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: 750mL (12 pc)
- Family Owned & Operated
- Organic Farming Practices
- Regenerative Agriculture
- ABV%: 12
- Class: Rose

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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

