



## Cantine Povero

Cisterna d' Asti -Piedmont

## Barolo Priore DOCG

*"The chosen one. Appointed because of his higher knowledge. The guide for a community, the one who was entrusted with the most important decisions".*



Year 2011

Grape Variety Nebbiolo

Vineyard Cultivation system: espalier cultivation - guyot pruning

Yield per hectare: <8.000 kg

Soil: calcareous marl

Winemaking

Fermentation case: stainless steel, temperature-controlled tanks

Fermentation temperature: 28/30°C

Fermentation time: 12/15 days

Malolactic fermentation at 20°C

Ageing: 26 months in oak barrels

Tasting Notes

Color: garnet red

Flavor: intense bouquet, evolving from violet and withered rose to "goudron"

Taste: vigorous, caressing, rich in tannin

Serving temperature:

18/20°C

Food matching:

roasts, game meat and mature cheeses

Alcoholic Content 14.5% vol

Ageing potential: Excellent within 8/10 years following the grape harvest.



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### Barbaresco Batu` DOCG

*Batu` is an ethereal and mysteriously charming Barbaresco, aged in wooden barrels for 24 months. It has a ruby red color with garnet reflections, its smell fades into an unmistakably ethereal bouquet. The flavor is dry, warm and full.*



Year 2013

**Grape Variety Nebbiolo**

Vineyard Cultivation system: espalier cultivation - guyot pruning

Yield per hectare: < 7.200 kg

Soil: calcareous marl

Winemaking Fermentation case: stainless steel, temperature-controlled tanks

Fermentation temperature: 28/30°C

Fermentation time: 12/15 days

Malolactic fermentation at 20°C

Ageing: 24 months in oak barrels

**Tasting Notes**

Color: garnet red

Flavor: intense bouquet, evolving from violet and withered rose to "goudron"

Taste: vigorous, complex yet delicate, with light tannin

Serving temperature: 18/20°C

Food matching: roasts, game and mature cheese

Alcoholic Content 14% vol

Ageing potential:

Excellent within 8/10 years following the grape harvest



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### Barbera Marida DOCG

*"Elegant. As she walked in the town, she looked like a city woman. All could appreciate her beauty. She was so beautiful that she never found a husband. "*

*Marida is a sophisticated and elegant Barbera d'Asti, aged in oak barrels for 10 months. It has a garnet red colour. The scent is particularly full and harmonious. The taste is dry and warm.*

Year 2013

**Grape Variety :** Barbera

Vineyard Cultivation system: espalier cultivation - guyot pruning

Yield per hectare: 8.500 kg

Soil: sandy and clayey

Harvesting: manual, with small 20 kg cases – careful grape selection

**Winemaking-Fermentation case:** stainless steel, temperature-controlled tanks

Fermentation temperature: 28/30°C

Fermentation time: 6/8 days

Malolactic fermentation at 20°C

Ageing:

10 months, 50% in barrique, 50% in oak barrels

**Tasting Notes**

Color: ruby red turning to garnet

Flavor: crisp, warm and full

Taste: heady, rich and lingering, with light tannin

Serving temperature: 18/20°C

Food matching: roasts, game and mature cheeses

Alcoholic Content 13.5% vol





## Cantine Povero

Cisterna d' Asti -Piedmont

### Barbera d' Asti

*This wine has an intense ruby red color.  
The scent is particularly winy and persistent.  
The flavor is dry, warm and full. After the first, intense notes of peaches, the bouquet offers sensations of liquorice and spices.*



#### Year 2015

Grape Variety Barbera

Vineyard Cultivation system: espalier cultivation - guyot pruning

Yield per hectare: 8.500 kg

Soil: sandy and clayey

Harvesting: manual

Winemaking-Fermentation case: stainless steel, temperature-controlled tanks

Fermentation temperature: 28/30°C

Fermentation time: 6/8 days

Malolactic fermentation at 20°C

Ageing: 6 months in steel tank

#### Tasting Notes

Color: ruby red

Flavor: mild and fruity

Taste:

full bodied, velvety, pleasantly dry

Serving temperature: 18°C

Food matching: highly flexible. Superb with meat based dishes

Alcoholic Content 12.5% vol

Ageing potential:

Excellent during the first two years following the grape harvest



## Cantine Povero

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### Santa Lucrezia Cisterna d' Asti

The Santa Lucrezia is obtained from a variety of ancient origins, Croatia, where, in the landscape and in the microclimate of the hilly area between Cisterna d'Asti and Canale d'Alba, it has found its ideal habitat.

After 12 months' ageing in oak barrels, the Santa Lucrezia takes on an intense ruby red color along with a winy and persistent bouquet. The flavor, well harmonized and semi-sweet, is full and with a slightly bitter aftertaste. In addition to the typical and exclusive taste of green stalk, the Santa Lucrezia features notes of almond, raspberry, and strawberry.



Year 2012

#### Grape Variety Croatia

Vineyard Cultivation system: espalier cultivation - guyot pruning

Yield per hectare: 7.000 kg

Soil: sandy and clayey

Harvesting: manual

Winemaking-Fermentation case: stainless steel, temperature-controlled tanks

Fermentation temperature: 28/30°C

Fermentation time: 12/15 days

Malolactic fermentation at 20°C

Ageing: 10 months in oak barrels

#### Tasting Notes

Color: ruby red

Flavor: vinous and persistent

Taste: full and with a slightly bitter aftertaste, with light tannin

Serving temperature: 18/20°C

Food matching: stirred rice, grilled meat, mature cheeses

Alcoholic Content 14.5% vol