

# POVENTO



## Technical Sheet

**Grape variety:** 100% Trebbiano Procanico

**Training system:** Spur cordon

**Vintage:** Third ten days of September

**Winemaking:** Only free-run must resulting from soft pressing in steel temperature-controlled tanks

**Ageing:** In stainless steel tanks, for 5 months on the lees

**Alcohol content:** 12.50%

**Serving temperature:** 10-12°C

**Colour:** Pale yellow with slight green hues

**On the nose:** Fresh and floral with hints of jasmine and hawthorn, with pleasant citrus notes

**Taste:** Immediate, fresh, and mouthfilling, good acidity, dry, good persistence and finish

**Consumption:** It expresses its full freshness potential in the summer following the vintage and, in any case, during the first few years after bottling

**Pairings:** Ideal as an aperitif, with starters, white meats, and seafood salads

**CANTINA BETTALUNGA**

Voc. Bettalunga, 25 Castello delle Forme, Marsciano PG

Tel: +39 328 270 3450 - Email: [info@bettalunga.it](mailto:info@bettalunga.it) - Web: [www.bettalunga.it](http://www.bettalunga.it)