Maridà Barbera d'Asti

Cantine Povero

Rounded Piedmont red with ripe cherry, plum and warm spice, supple tannins and Barbera's refreshing acidity.

Country	Italy
Region	Barbera d'Asti DOCG, Piedmont
Grapes	Barbera
Vintage	2023
Alcohol	14% ABV
Bottle size	750 ml
Style	Red, dry, rounded and fresh



Tasting note

Ripe cherry and dark plum are joined by hints of violet, liquorice and spice. The palate is dry, warm and rounded, with generous fruit and supple tannins. Barbera's lively acidity keeps the wine fresh and makes it a natural partner for rich pasta dishes and slow-cooked meat.

The producer

The Povero family is based in Cisterna d'Asti, where Langhe, Roero and Monferrato meet. Their vineyard history reaches back to 1837, and four generations have shaped the business. Today the family champions Piedmont's local grape varieties, combining long-held winemaking traditions with modern cellar techniques.

Winemaking

Barbera grapes are harvested by hand, with a short maceration before fermentation in stainless steel. The wine then matures in oak, including a proportion of new wood. This adds spice and rounds out the texture, supporting the ripe fruit while preserving Barbera's characteristic freshness.

Food pairing

Tagliatelle with ragù, beef stew, grilled lamb or mushroom risotto.