



ALFIERA

BARBERA D'ASTI

DENOMINAZIONE D'ORIGINE CONTROLLATA E GARANTITA

SUPERIORE

Alfiera is a well structured and elegant wine made exclusively from Barbera grapes, that takes its name from a 4,5 hectare historical vineyard.

IN THE VINEYARD: Clusters are thinned in the first half of August at the onset of ripening. Yield per vine 1 – 1.2 Kg. Grapes are hand-harvested in crates in the second half of September.

IN THE CELLAR: Selection and inspection of the grapes on the sorting table is followed by gentle destemming and crushing. Skins are fermented in a stainless steel tank at a temperature of 28 – 30 °C (82 – 86 °F) for 15 – 20 days, with delestage (rack and return), and pumping over. Malolactic fermentation present in wood with batonnage (hand stirring).

PRODUCTIONS: The number of bottles produced depends on the characteristics and peculiarities of each single harvest.

FORMATS: 0,75 – 1,5 – 3 – 5 L

SENSORY PROPERTIES: Ruby red colour, dark and impenetrable to the eye; the wine takes on a light garnet hue as it ages. It has intense, complex bouquet of ripe cherries, wild berries, and plums with vanilla and cocoa notes. Full flavoured, well-structured and smooth, with a long, fruity finish. Complexity increases with 2 – 3 years of bottle ageing. Ages and continues to develop for over ten years from harvest.

FOOD PAIRING: Red meats and medium/long matured, not blue cheeses.

SERVING TEMPERATURE: 18 °C (64 °F)

Marchesi Alfieri