



LA TOTA

BARBERA D'ASTI

DENOMINAZIONE D'ORIGINE CONTROLLATA E GARANTITA

Single varietal Barbera from our vineyards differing in age, exposure, type of soil and clones. The grapes are harvested and vinified separately and final blending takes place only after malolactic fermentation.

IN THE VINEYARDS: Cluster thinning in the first half of August at the onset of ripening. Yield per vine 1.2 – 1.4 Kg (2.6 – 3.1 lbs). Grapes are hand-harvested in crates in the second half of September.

IN THE CELLAR: Selection and inspection of the grapes occurs on the sorting table followed by gentle destemming and crushing. Fermentation of the skins takes place in stainless steel tanks at a temperature of 28 – 30 °C (82 – 86 °F) for 12-15 days using delestage (rack and return) and a light pumping over.

AGEING: Malolactic fermentation occurs in stainless steel followed by a pouring off into respective 225 and 500 litres (59 and 118 gallons) 2-3year old French oak barriques (Allier and Tronçais) for about 1 year. Consequentially, further aging occurs in the bottle for 3 – 6 months at a controlled temperature of 15 °C (59 °F) before release.

PRODUCTION: 100.000 bottles

FORMATS: 0,75 – 1,5 - 3 litres

SENSORY PROPERTIES: Deep ruby red colour with purple highlights. Intense, wine aroma with notes of ripe plum and light vanilla from the oak barrels. Full, dense, smooth flavour with balanced notes of spice, vanilla from the wood, and red fruit. Develops well for 6 – 8 years in the bottle.

FOOD PAIRING: This is a wine that goes well with numerous dishes: pasta, red and white meats, medium matured non-blue cheeses.

SERVING TEMPERATURE: 18 °C (64 °F)

Marchesi Alfieri