



COSTAQUAGLIA

TERRE ALFIERI

DENOMINAZIONE D'ORIGINE CONTROLLATA E GARANTITA

NEBBIOLO

Made with Nebbiolo grapes from a small vineyard in San Martino Alfieri in clay-silt, slightly chalky soil.

IN THE VINEYARDS: Cluster thinning in the second half of August. Yield per vine about 1 – 1.2kg (2.2 – 2.7lbs). Grapes are hand-harvested in crates at the beginning of October.

IN THE CELLAR: Grapes are selected on the sorting table followed by a gentle destemming and crushing. Fermentation of the skins takes place in horizontal stainless steel tanks for about 15 days at a maximum temperature of 28°C (82°F), delestage (rack and return) occurs in the first week of active fermentation followed by daily punch-downs to immerse the cap. Malolactic fermentation takes place in wood.

AGEING: 24 months, of which at least a year in 2.500 litres (660 gallons) large barrels and 500 litres (130 gallons) French oak barriques (Allier and Tronçais). Continued aging for 6 – 12 months in the bottle at controlled temperature of 15 °C – 18 °C (59 °F – 65 °F) before release.

PRODUCTION: 5.000 bottles.

FORMATS: 0,75 litres

SENSORY PROPERTIES: Consistent ruby red colour with aromas of wild berries, violets, combined with spice and vanilla from the oak barrel. Full, structured flavour with sweet tannins and good persistence.

FOOD PAIRINGS: Pasta dishes with meat sauces, red meats, and medium strong, matured cheeses.

SERVING TEMPERATURE: 18°C (64°F)

Marchesi Alfieri