



CARLO ALFIERI

BARBERA D'ASTI

DENOMINAZIONE D'ORIGINE CONTROLLATA E GARANTITA

SUPERIORE

*Character, depth and elegance are what sets our Carlo Alfieri apart.
A limited production, exclusively during exceptional vintages.*

IN THE VINEYARD: The 2017 edition is the result of a careful selection during harvest in the vineyard, which wonderfully expressed the qualitative potential of this exceptional vintage. Thinning of the bunches in August and manual harvest of the grapes in the second week of September. Grape yield per vine 1 kg.

IN THE CELLAR: Final grape quality control on the sorting table, followed by delicate destemming and crushing. Fermentation on the skins at a temperature of 28-30°C for 20 days, performing délestage (rack and return) and delicate pumping over. Malolactic fermentation in 225 and 500 l French oak barriques. Prolonged fermentation on fine lees, carrying out batonnage and 20 months of aging in wood. Aging in the bottle in our cellars, at a controlled temperature, for another 5 years.

PRODUCTION AND FORMAT: The 2017 harvest produced 1,866 0.75-liter Bordeaux bottles and 100 1,5-liter Magnum.

SENSORY PROPERTIES: Dark and dense ruby red. Complex, broad and enveloping bouquet, revealing a perfect balance between hints of ripe dark cherry and blackberry, with hints of coffee, cocoa and a light balsamic note. The mouth is full and well-structured, unveiling a silky tannic texture and persistent sensations. Carlo Alfieri truly enhances the unique characteristics of our terroir. This wine is produced exclusively when it fully reaches utmost complexity and elegance.

FOOD PAIRING: Roasted lamb, red meat and medium-aged cheese.

SERVING TEMPERATURE: 18 °C (64 °F)

FIRST VINTAGE PRODUCED: 2015

Marchesi Alfieri