



Marchesi Alfieri



ALFIERA

BARBERA D'ASTI SUPERIORE
DENOMINAZIONE DI ORIGINE CONTROLLATA

Made solely from the Barbera grape, this wine derives its name from the small vineyard in which the fruit was grown, an historic four-hectare "sori" (south-facing cru) of Marchesi Alfieri, planted in 1937 with 4,500 vines per hectare.

In the Vineyard

Thinning of the clusters during the first half of August as the fruit is changing colour.

Yield per vine: 1 - 1.2 Kg

Manual harvest and crating of the grapes during the latter half of September.

In the Cellars

Quality control and hand selection of the grapes on the sorting table followed by de-stemming, blowing and crushing. Fermentation on the marc (skins) in stainless steel vats at a temperature of 28-30°C (82-84°F) for 10-12 days with 'delestage' and delicate pump-over.

Finishing:

Finished for 15 months in French oak (Allier and Tronçais) barriques of 225 l. and 500 l. 6-8 months of bottle-aging at a controlled temperature of 15°C (59°F) before releasing onto the market.

Production

Only in great vintage years are approx. 19,000 bottles produced.

Formati

750 ml. - 1,5 l. - 3 l.

Organoleptic Characteristics

Ruby red, dark and impenetrable to the eye, taking on slight shadings of garnet as it ages. Intense and complex bouquet of wild berries, mature cherries and plums with notes of vanilla and cocoa. Exceptionally structured, soft and full-bodied on the palate with a long fruity finish. Becomes more complex with 2-3 years of bottle-aging and is still in its prime for more than ten years after bottling.

Gastronomic Accompaniments

Red meats. Medium/Well aged cheeses which are not mould-veined.

Serving Temperature: 18°C (65°F)

Azienda Agricola Marchesi Alfieri

Piazza Alfieri, 28 - 14010 San Martino Alfieri (Asti) - Italia - tel. +39 0141.976015 - fax +39 0141.976288
www.marchesialfieri.it info@marchesialfieri.it

