



Marchesi Alfieri



LA TOTA

BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA

Made from 100% Barbera grapes grown in our 11 hectares of estate-owned vineyards, which vary in age, clone, sun exposure and soil type.

In the Vineyard

Thinning of the clusters in the first half of August just as the grapes are beginning to turn in colour.

Yield kept to 1.2-1.4 kg. per vine.

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

In the Cellars

Quality control and selection of the grapes at the sorting tables followed by de-stemming, blowing and crushing. Fermentation on the marc (skins) in stainless steel vats for 10-11 days at a temperature of 28-30°C (82-86°F) with 'delestage' and delicate pump-over.

Finishing:

Malolactic fermentation in stainless steel; later racked off into 2nd & 3rd generation French oak (Allier and Tronçais) barriques of 225 l. and 500 l. After bottling, the wine is given a further 3-6 months aging before it is released onto the market.

Production

40,000 - 45,000 bottles.

Bottle Formats

750 ml. - 1.5 l.

Organoleptic Characteristics

Intense ruby red veined with purple

Intense and vinous bouquet with notes of mature plum and a hint of vanilla from the oak. Full-tasting in the mouth - dense, but soft with a good balance between the subtle tastes of spices, wood-vanilla and red fruits. Evolves with aging and is still in its prime after 5-6 years in the bottle.

Gastronomic Accompaniments

This wine goes well with a multitude of foods: First courses, Both red & white meats, Medium-aged cheeses which are not mould-veined.

Serving Temperature: 18°C (65°F)

Azienda Agricola Marchesi Alfieri

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