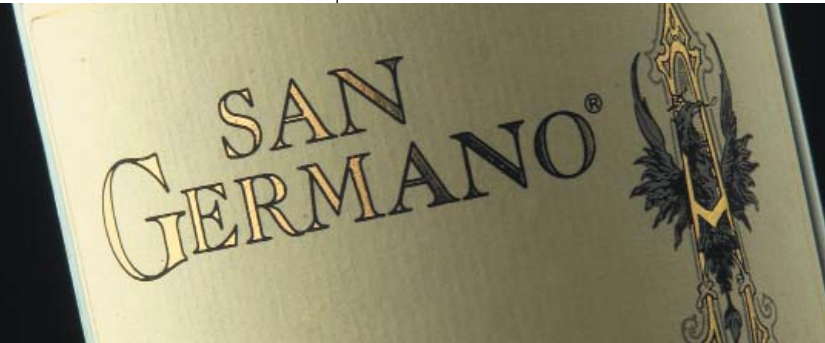




Marchesi Alfieri



SAN GERMANO

MONFERRATO ROSSO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Made exclusively from Pinot Noir grapes, a variety that was introduced into the vineyards of Alfieri da Cavour upon the advice of the French oenologist Oudart.

In the Vineyard

Thinning of the clusters in the latter half of July just as the grapes are beginning to turn colour. Yield kept to 1 kg. per vine. Clusters are selected, picked and placed in crates by hand at the end of August.

In the Cellars

The grapes are further selected at the sorting tables and then de-stemmed, blown and crushed. Following this, there are two separate vinification techniques: Half of the crushed grapes undergo cold pre-fermentive maceration at 5-6°C (41-43°F) for 4-5 days to obtain a maximum extraction of colour and intense varietal aromas. The other half of the crushed fruit is destined for traditional red-wine vinification with maceration at 27-28°C (81-83°F) for 11-12 days. The two wines are then racked off into French oak barriques where they are left to 'finish' for about one year. After bottling, the wine is given a further 3-6 months aging before it released onto the market.

Production

Only in years of vintage that are favourable to this particular variety are we able to produce 4000-5000 bottles.

Bottle Formats

750 ml. - 1.5 l. - 3 l.

Organoleptic Characteristics

Deep ruby red colour of good consistency. Complex bouquet characteristic of the variety, with hints of violet and blueberry. Generous and well-structured with distinctive soft tannins; Long and persistent on the finish. Matures and grows in complexity for at least 7-8 years after bottling.

Gastronomic Accompaniments

Robust first courses, Sumptuous meat dishes, Wild game, Aged cheeses which are not overly piquant or mould-veined

Serving Temperature: 18°C (65°F)

Azienda Agricola Marchesi Alfieri

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