



Marchesi Alfieri



SOSTEGNO

MONFERRATO ROSSO
DENOMINAZIONE DI ORIGINE CONTROLLATA

Made from a blend of Barbera and Pinot Noir grapes.

In the Vineyard

The Barbera and Pinot Noir varieties reach maturity at different times from one another. While the Pinot Noir grapes are harvested at the end of August, the Barbera grapes are not picked until about a month later, in late September.

In the Cellars

The two varieties are kept separate during the vinification process: Cold pre-fermentative maceration of the Pinot Noir for about 3 days at 6-7°C (43-45°F), followed by fermentation on the marc (skins) for an additional 3-4 days. Traditional fermentation of the Barbera with maceration at 27-28°C (81-83°F) for 10-11 days with delicate pump-over and 'delestage' in the first 3-4 days. Only a part of the Pinot Noir is then finished in barriques for 8-10 months, whereas the Barbera is finished in stainless steel at a temperature of 15°C (59°F). After the winter, the two wines are blended and finally bottled at the end of summer.

Production

10,000 bottles.

Bottle Format

750 ml.

Organoleptic Characteristics

Intense ruby red in colour. Vinous and fruity bouquet with the notes of cherry and red fruit from the Barbera melding harmoniously with the wild berry and spice aromas of the Pinot Noir. Light, balanced hint of vanilla from the oak; Soft, full taste with, thanks to the Pinot Noir, good tannic sensations on the finish. A wine that can be drunk young, but improves with age for 4-5 years.

Gastronomic Accompaniments

This wine goes well with a wide variety of foods: Cold cuts, First courses, Pasta dishes, Red & White meats, Medium-aged cheeses

Serving Temperature: 18°C (65°F)



Azienda Agricola Marchesi Alfieri

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