



Marchesi Alfieri



COSTA QUAGLIA

MONFERRATO NEBBIOLO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Produced from Nebbiolo grapes selected from a small “sori” of 2.150 vines located on a hill named Costa Quaglia. The local terroir is made up primarily of damp clay mixed with limestone.

In the vineyard

Thinning of the clusters after véraison is performed during the second half of August. Yield per vine is 1-1.2 kg. Manual harvesting (in crates) begins the first week of October.

In the cellars

Selection of the grapes at a sorting table is followed by de-stemming, drying, and crushing. Fermentation takes place in stainless steel vats for 14-15 days at a maximum temperature of 28°C. The cap is subjected to open-air delestage during the first week of fermentation. After delestage, the cap is subjected to daily mixing and immersion by method of remontage.

During the ~15 month aging process in 2nd generation French oak Barriques (500l), the wine undergoes Malolactic Fermentation. Subsequently, it is bottle-aged for six months at a controlled temperature of 15°C prior to its release to the market.

Annual Production

2500 - 3000 bottles

Bottle Size

0,75 l

Organoleptic Characteristics

Consistent ruby red in colour, Costa Quaglia contains a complex bouquet of cherries, violets, spices, and hints of vanilla from oak aging. The palate is full-bodied and structured with sweet tannins and a long persistent finish.

Gastronomic Accompaniments

Costa Quaglia pairs well with red meats, wild game, pasta with meat sauce, and medium-aged non-sharp cheeses

Serving temperature

18°C

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

