

Alfiera

BARBERA D'ASTI SUPERIORE

DENOMINAZIONE D'ORIGINE CONTROLLATA E GARANTITA



A single varietal Barbera, the wine takes its name from the vineyard, a long-established 4 hectare "sori" planted in 1937 with 4,500 vines per hectare.

IN THE VINEYARD

Clusters are thinned in the first half of August at the onset of ripening.

Yield per vine 1 – 1.2 Kg.

Grapes are hand-harvested in crates in the second half of September.

IN THE CELLAR

Selection and inspection of the grapes on the sorting table is followed by gentle destemming and crushing.

Skins are fermented in a stainless steel tank at a temperature of 28°-30° (82°F-86°F) for 15-20 days, with delestage (rack and return), and pumping over. Malolactic fermentation present in wood with batonnage (hand stirring).

AGEING

In 225 and 500 litre (60 and 130 gallon) French oak barriques (Allier and Tronçais) for 18 months; with an additional 6 – 8 months in the bottle at a controlled temperature of 15°C (59°F) before release.

PRODUCTION

Around 15,000 bottles are produced only in the best years.

FORMATS

0,75 - 1,5 - 3 - 5 litres

SENSORY PROPERTIES

Ruby red colour, dark and impenetrable to the eye; the wine takes on a light garnet hue as it ages. It has intense, complex bouquet of ripe cherries, wild berries, and plums with vanilla and cocoa notes. Full flavoured, well-structured and smooth, with a long, fruity finish. Complexity increases with 2 – 3 years of bottle ageing. Ages and continues to develop for over ten years from harvest.

FOOD PAIRING

Red meats and medium/long matured, not blue cheeses.

SERVING TEMPERATURE

18°C (64°F)