Marchesi Alfieri

Sostegno

MONFERRATO ROSSO

DENOMINAZIONE D'ORIGINE CONTROLLATA

Made with Barbera and Pinot Nero grapes.

IN THE VINEYARD

Barbera and Pinot Noir grapes ripen at different times.
Pinot Noir and Barbera grapes are hand-harvested at the end of August, and towards the end of September, respectively.

IN THE CELLAR

Fermentation with traditional maceration at 27-28°C (80°-82°F) for about 10-12 days, with delicate pumping over and delestage (rack and return) in the first 3-4 days.
The two wines are blended after the winter and bottled at the end of the summer.

AGEING

Only a portion of the Pinot Noir ages in French oak for 6-8 months, while Barbera is refined in stainless steel at a temperature of 15°C (59°F).

PRODUCTION

10,000 bottles

FORMATS

0,75 litres

SENSORY PROPERTIES

Intense ruby red colour with a , fruity wine aroma;the cherry and red fruit notes of the Barbera blend with the wild berries and spices of the Pinot Noir.
The vanilla note given by the oak barrel is light and well-balanced. A smooth, full flavour with a good tannic finish is provided by the Pinot Noir.
A wine which can be consumed young but can also age in the bottle for 4-5 years.

FOOD PAIRING

A wine that pairs easily with salami, cured meats, first courses, pasta dishes, red and white meats, and medium mature cheeses.

SERVING TEMPERATURE

18°C (64°F)

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