

# Barbera d'Asti superiore Alfiera

DOCG, Marchesi Alfieri, 2016

3000 ml

Art. nr. 35090916



Deep ruby colour. Pronounced jammy nose, a combination of plum and raspberry. This single-varietal wine is highly concentrated and the oak is nicely integrated. Alfiera is an elegant Barbera with a lovely long finish.

Origin:	Italy / Piedmont / Barbera d'Asti
Grape variety:	Barbera
Maturity:	3 to 12 years
Serving temperature:	16 to 18 °C
Drinking suggestion:	Brasato di manzo al Barolo, Bistecca fiorentina, T-Bone steak, Wild specialities, Wild boar entrecôte with Spätzli, Spicy hard cheese
Vinification:	fully destemmed, long must fermentation
Harvest:	hand-picking
Maturation:	in tonneau, partly in barrique/ Pièces
Maturation duration:	18 months
Volume:	14.5 %



**Vegan**