

# La Tota

Category	Red
Grapes	100 % Barbera
Appellation	Barbera d'Asti (DOCG)
Producer	Marchesi Alfieri
Country	Italy
Region	Piémont
Size	750 ml
Degree of alcohol	14,5 %
Serving temperature	18 °C
Available	Québec

 CAMPAGNE FINANCÉE CONFORMÉMENT AU REG. EU 1308/2013  
CAMPAIGN FINANCED ACCORDING TO EU REG. 1308/2013

## Terroir

Single varietal Barbera from 11 hectares of our vineyards differing in age, exposure, type of soil and clones.

## Vinification and maturation

The grapes are harvested and vinified separately and final blending takes place only after malolactic fermentation. Cluster thinning in the first half of August at the onset of ripening. Yield per vine 1.2 – 1.4 Kg (2.6 – 3.1 lbs). Grapes are hand-harvested in crates in the second half of September. Selection and inspection of the grapes occurs on the sorting table followed by gentle destemming and crushing. Fermentation of the skins takes place in stainless steel tanks at a temperature of 28°-30° (82°F-86°F) for 12-15 days using delestage (rack and return) and a light pumping over.

## Features

Deep ruby red colour with purple highlights. Intense, wine aroma with notes of ripe plum and light vanilla from the oak barrels. Full, dense, smooth flavour with balanced notes of spice, vanilla from the wood, and red fruit.

## Food Pairings

This is a wine that goes well with pasta, red meats, and medium-matured cheeses.

## Other information

Develops well for 5 – 6 years in the bottle.

## Product code

Québec : 12102389

