



PIEDMONT, ITALY

MARCHESI INCISA DELLA ROCCHETTA

MONFERRATO

Valmorena Barbera d'Asti DOC

BACKGROUND

Winemaking is in the blood of the Incisa della Rocchetta family (producers of the world-famous Sassicaia wine), whose decedents played key roles in advancing knowledge of winemaking. The vineyards of Marchesi Incisa, with their magnificent exposure on the hills surrounding Rocchetta Tanaro and within the Natural Park, are tended with environmental-friendly techniques and according to low yields per acre. The grape harvest is strictly carried out by hand in order to enhance and exalt the qualitative and sensory differences of the grapes coming from individual vineyards.

GRAPES

100% Barbera d'Asti

VINEYARD

The grapes are sourced from the sandy soils of the Sant'Emiliano vineyard and the 50-year old Valbenenta vineyard.

WINEMAKING

Within two hours, the grapes are hand-picked, arranged in tubs and sent to the winery for pressing. Stripping and light pressing of the grapes, steeping (12 days) and alcoholic fermentation in stainless-steel, temperature-controlled vats. Daily must mixing both in vacuum and in open-air, according to need. Upon drawing off the solids, the wine rests in stainless-steel vats for 18 months. Malolactic fermentation occurs naturally, achieving optimum maturation for this Barbera wine.

AGEING

Without coming into contact with the air, the wine passes directly from the fermentation vat to French oak barrels. It stays in the barrels for 12 months, malolactic fermentation occurs naturally, achieving optimum maturation for this Pinot Noir. After bottling, the wine is left to improve for at least one year. The wine's excellent structure ensures its high quality for many years.

TASTING NOTES

Intense bouquet with notes of violet and maraschino cherries. Rich middle notes nostalgic of dates and figs. Powerful and fresh on the palate. White pepper and chocolate. Balanced with a persistent finish.

PAIRING

Drink this wine during the entire meal. It is particularly suited to red meats, steaks, game and fresh and aged cheese. Given the chosen wine-making process, aimed at maintaining the wine's original characteristics, the possible formation of crystalline sediments is not an indication of product alteration. When aged, it is advisable to decant the wine before serving.

SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)

ALCOHOL CONTENT

13.0%-14.5%

