



PIEDMONT, ITALY

MARCHESI INCISA DELLA ROCCHETTA

MONFERRATO

Sant'Emiliano Barbera d'Asti Superiore 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 50+-year old Valbenenta vineyard and the Sant'Emiliano vineyard, granted the highest ranking of DOCG. The qualification "Superiore" of Marchesi Incisa Sant'Emiliano reflects its superb quality, which starts in the vineyards: low yields per vine, hand-harvesting, then careful vinification and ageing.

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 (20-25 days) and alcoholic fermentation in stainless-steel, temperature-controlled vats. Daily must mixing both in vacuum and in open-air, according to need.

AGEING

Upon drawing off the lees the wine rests in stainless-steel vats for a short period of time and then in small oak barrels for 18-24 months. Malolactic fermentation occurs naturally, achieving optimum maturation for this highly structured Barbera wine which can age for at least 15 years.

TASTING NOTES

Intense and complex with hints of red berries, spices, almonds, and licorice. Savor this aristocratic and well balanced wine, with its long and elegant finish. Generous and round on the palate, with chocolate cake in the middle and white pepper at the finish. Delicious and with great persistence.

PAIRING

This "Haute Cuisine" wine is suitable for beef, game and grilled meats, aged cheeses. It can also be appreciated as a meditation wine. 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

13.5%-15.0%

