



PIEDMONT, ITALY

# MARCHESI INCISA DELLA ROCCHETTA

MONFERRATO

Leopoldo Pinot Nero 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% Pinot Nero - Pinot Noir, a vine that is an uncommon choice for Piemonte's viticulture, but for Marchesi Incisa, Pinot Nero has been in the terroir for over 150 years, since the time of the family's ancestor, Leopoldo Incisa della Rocchetta. Leopoldo was one of the first wine scientists in the late 1850s who brought back Pinot Noir vines from Burgundy and cultivated them on his Rocchetta Tanaro vineyards.

## VINEYARD

The Sant'Emiliano vineyard lies within the hills surrounding Rocchetta Tanaro, where air currents blowing between the hills keep the temperatures cooler. Planting date of the vineyard: 1992: Mostly sandy soil intermeshed with veins of clay.

## WINEMAKING

Within two hours, the grapes are hand-picked, arranged in tubs and sent to the winery for pressing. Stripping and slight pressing of the grapes, 5 day steeping and alcoholic fermentation in stainless-steel, temperature-controlled vats. Daily must mixing both in vacuum conditions or in open-air, according to need.

## 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. This wine's excellent structure allows it to express itself for 15 -20 years.

## TASTING NOTES

A nose of great complexity, typical of the varietal of origin. Intense, persistent and refined, with notes of ripe cherry, tobacco and spices. On the palate, a dry, round and harmonious taste with a medium body. Well-balanced. Savor the subtleties of pomegranate, chocolate & wild berries. Well integrated, followed by a long and elegant finish.

## PAIRING

This wine is ideal for refined dishes. Excellent with pork, chicken, shellfish, fish and dishes with simple sauces. Open half an hour before serving and decant to be able to appreciate the full range of fruity notes this wine can express.

## SERVING SUGGESTIONS

Between 50°F (10°C) and 54°F (12°C)

ALCOHOL CONTENT  
12.5%-13.5%



NOMADIC  
DISTRIBUTION