



PIEDMONT, ITALY

MARCHESI INCISA DELLA ROCCHETTA

MONFERRATO

Roero Arneis DOCG

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% Arneis - ARNEIS is a white varietal (grape) indigenous to Piedmont, specifically from the Roero area, north west of Alba. Over the last several years Arneis' popularity has grown enormously since it gained DOCG status, the highest official quality ranking among Italian wines. Roero Arneis is a terroir driven wine, growing well in the sandy soils of the Roero hills. It expresses an unrivaled fruitiness, a delicate freshness and mineral notes.

VINEYARD

Sandy soil with marly, calcareous veins

WINEMAKING

Harvested by hand typically in early September. Soft pressing, fermentation in stainless steel vats and temperature control. Bottling occurs at the end of March.

AGEING

Bottle-refined. This wine expresses its best potential in the first three years of life. Drink it young and appreciate its freshness and lively nature.

TASTING NOTES

The bouquet is an adventure of fruit and floral. Immediate notes of caramel, tangerine and honeysuckle. Middle notes of acacia, green apple and cedar. Subtleties of cotton candy and graham cracker. Full bodied, smooth and crisp on the palate. Though aromas are sweet, the taste is far from it. Stone fruits and canteloupe. Grapefruit and fresh almonds. Fresh with great persistence.

PAIRING

Match this wine of character and personality with starters, such as pasta, BBQ, fish, shellfish, chicken and dishes with sweet, spicy or buttery sauces. A great summer wine as well.

SERVING SUGGESTIONS

Between 50°F (10°C) and 54°F (12°C)

ALCOHOL CONTENT

12.5-13.5%

