



PIEDMONT, ITALY

# MARCHESI INCISA DELLA ROCCHETTA

MONFERRATO

Rollone 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

Pinot Nero & Barbera

## VINEYARD

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. The two wines are vinified separately, then blended.

## AGEING

Upon drawing off the lees the wines rest for almost one year in oak barrels. A wine of great potential which can be drunk young or aged for a few years after the vintage to develop its aromatic complexity. This wine can be drunk young or appreciated also 3 or 4 years after the vintage.



## TASTING NOTES

When young, this wine is fresh with red berries and summer fruits. Watermelon and cranberry. Tropical flowers like gardenia and jasmine. Fields of freshly cut green grass. All of these flavors become intense and become more complex with ageing. The mouthfeel is medium in body, balanced and dry with a crisp fresh finish. Red currant, dark chocolate and black pepper. Generous on the palate. Persistent. Delicious.

## PAIRING

A great wine to drink for the duration of the meal. Well suited for starters, chicken, pork, grilled hearty fish and beef dishes.

## SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)

## ALCOHOL CONTENT

13.0%-14.0%

