



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 descendants 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

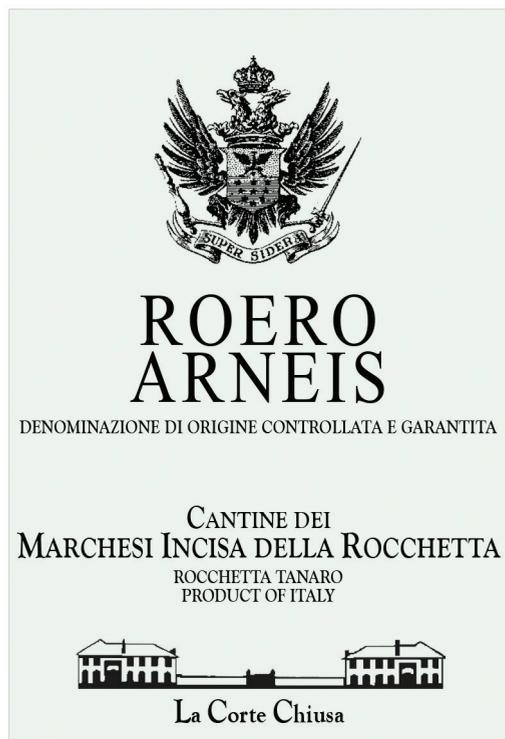
Match this wine of character and personality with starters, such as pasta, BBQ, fish, shellfish, chicken and dishes with sweet, spicy or buttery sauces. A great summer wine as well.

## SERVING SUGGESTIONS

Between 50°F (10°C) and 54°F (12°C)

## ALCOHOL CONTENT

12.5-13.5%





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 descendants 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

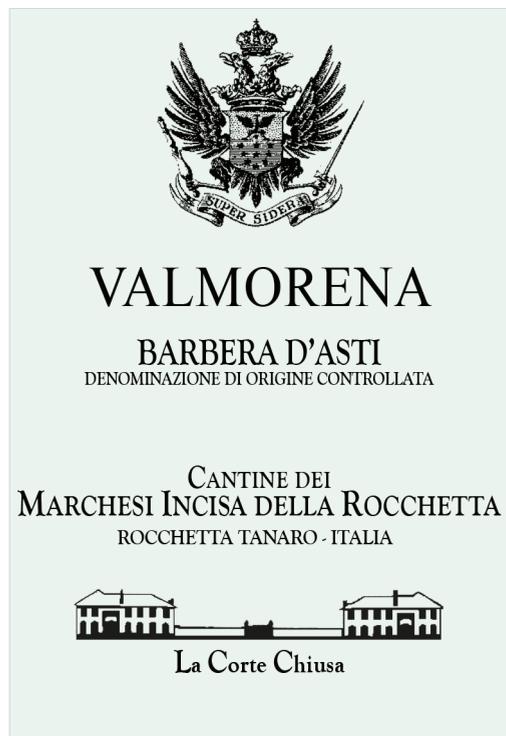
Drink this wine during the entire meal. It is particularly suited to red meats, steaks, game and fresh and aged cheese. Given the chosen wine-making process, aimed at maintaining the wine's original characteristics, the possible formation of crystalline sediments is not an indication of product alteration.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





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%



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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%





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%



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DISTRIBUTION