

Marchesi Incisa Grignolino d'asti

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Asti

CEPAGE: 100% Grignolino

WINEMAKING: Maceration is kept very short (4- 6 days) in order to tame the tannins.

ALCOHOL BY VOLUME: 13.5%

AGING: In stainless steel tanks

THE STORY

The Marchesi Incisa family holds roots in Piemonte dating back to the 1400's. In the town of Monferrato, they grow indigenous varietals demonstrating to the world how just special they are. In the 1850's, Leopoldo Incisa came back from his journeys in France with clones of Pinot Noir & Merlot, planting them in the vineyards. These old vines have developed their own beautiful characteristics as well. Siblings Filiberto and Francesca now run the winery.

PHILOSOPHY: Above all, Marchesi Incisa seeks to showcase the beauty and fantastic terroir of Monferrato and greater Piemonte. They have aided in the resurgence of many indigenous varietals and stayed true to their heritage.

THE ADJECTIVES

OVERALL: Savory & Lively

AROMAS / FLAVORS: Cranberry, Strawberries, Roses, White Pepper

MOUTHFEEL: Medium Body, Crisp Acidity and Balanced Tannin

THE SELLING POINTS

A Stand-Out, Rare & Indigenous Varietal with Star Power

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Everything. Seriously.

