

Marchesi Incisa Barolo Dallalto DOCG



THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barolo

CEPAGE: 100% Nebbiolo

WINEMAKING: Fermentation takes place in stainless-steel vats with long skin contact.

AGING: 38 months in oak, 8 in bottle.

THE STORY

The Marchesi Incisa family holds roots in Piemonte dating back to the 1400's. In the town of Monferrato, they grow indigenous varieties 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 varieties and stayed true to their heritage.

THE ADJECTIVES

OVERALL: Elegant, Deep & Complex

AROMAS / FLAVORS: Plum, Cherry, Balsamic Notes, Pepper, Tobacco, Ground Pepper, Licorice

MOUTHFEEL: Harmonious & Structured

THE SELLING POINTS

Exceptional Value from Old Soul Serralunga

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Lamb Steak with Rosemary, Short Rib Pappardelle, Aged Cheese

