AZIENDA AGRICOLA

MARCHESI INCISA
DELLA ROCCHETTA

Marchesi Incisa della Rocchetta
Rocchetta Tanaro – Piemonte, Italy

Grignolino d'Asti doc 2018

Grignolino is a very old grape-variety from Piedmont, cultivated and vinified since the Middle Ages. This grape delivers light red wines with fruity aromas, nice acidity and unexpected tannic structure. Due to its uncompromising personality Grignolino has been referred to as the "wine prince of Piedmont". Despite being very light in color, it can be paired with a wide range of dishes, thanks to its beautiful tannic structure.

Tasting notes

Color: Rubin red
Nose: Strawberries and roses when young; spicy notes (white pepper) when aged in bottle
Taste: Dry, fresh, light bodied and persistent. Grignolino shows a unique and very fine tannic structure

Winemaking Process

The grapes are destemmed and softly pressed. Maceration lasts just a few days in order to reduce tannin extraction. The alcoholic fermentation takes place in stainless steel vats at a controlled temperature. The malolactic fermentation occurs spontaneously or is induced at a controlled temperature.

Vineyards & Soil

Our Grignolino grapes come from "Garbera" vineyard situated in a prominent position on the hills surrounding the village of Rocchetta Tanaro in Monferrato. During the growing phases we perform green harvests and cluster selections in order to ensure optimal ripening of the grapes.

Average yield per vine: 1.2 kg (7,200 kg/Ha)
Vineyard size: 2 Ha
Type of soil: prehistoric sea beds rich in sand, clay and minerals

Time of harvest: second week of September

Average production: 12,000 bottles / 1,000 cases

Analytical values

Alcohol: 14% alc. by vol.
Total acidity: 5.03g/l
pH: 3.48
Net dry extract: 25,3 g/l
Total reducing sugars: <1 g/l
Anthocyanins: 47 mg/l - Flavonoids: 1302 mg/l
Total SO_2 (at bottling): <90 mg/l

Food Pairing: despite being very light in color Grignolino can be paired with a wide range of dishes, thanks to its elegant acidity and tannic structure. It is a super versatile wine that matches perfectly with BBQ, charcuteries, light vegetarian dishes, sushi and Asian cuisine. Grignolino can also be served lightly chilled and appreciated in the hot weather.

Suggested serving temperature: 16-20 °C/60-68 °F

Aging Potential: Grignolino reaches its peak a few months after bottling and preserves its best characteristics for the next 3 years.

Storage: Keep the bottles at a constant temperature, ideally of 15°C/59°F, in a horizontal position.

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