



Marchesi Incisa della Rocchetta Rocchetta Tanaro – Piemonte, Italy

Marchese Leopoldo Piemonte Pinot Nero Doc 2016

Marchese Leopoldo is a 100% Pinot Noir, a grape variety not very common in Piedmont, but very important for our family's winemaking tradition. The wine bears the name of our ancestor Leopoldo Incisa, one of the very first wine-scientists in Piedmont in the mid 1800s. Being a vine collector and an oenologist in his time, he cultivated a wide range of different vines in Rocchetta Tanaro. Among these, he developed a passion for Pinot Noir, that he brought-in from Burgundy, and dedicated the most suitable parts of his vineyard to this grape. The very same vineyard is still cultivated today to produce the grapes for this Pinot Noir.

Tasting notes

Color: Ruby red

Nose: Typical varietal nose, hints of red berries and notes of ripe cherry, spices and sweet tobacco

Taste: **Very well balanced and structured, showing freshness and spiciness**

Winemaking process

The fermentation takes place in temperature-controlled stainless steel vats with a relatively short maceration (up to 10 days). The malolactic fermentation takes place in French "barriques" (up to 20% of which are new). The wine is left in the barrels for up to 14 months. An additional 6 months refinement-period in the bottle allows Marchese Leopoldo to reach its particular elegance and perfect balance.

Vineyards & Soil

The Pinot Noir grapes used for Marchese Leopoldo come from a single vineyard situated on the hill of Sant'Emiliano, an area of the natural park of Rocchetta Tanaro, well known for its ideal exposition. Due to the peculiar needs of this grape, the vines are planted at the foot of the hill, in order to ensure a cooler climate. A great care is taken during the harvest in order to select only the best and perfectly matured fruits.

Average yield per vine: 0.8-1 kg (4,000 kg/ha)

Vineyard size: 1.2 ha

Type of soil: prehistoric sea beds rich in sand, clay and minerals

Time of harvest: end of September

Average production: 4,800 bottles / 400 cases

Analytical values:

Alcohol: 14.5% alc. by vol.

Total acidity: 4.90 g/l

pH: 3.54

Net dry extract: 26.4 g/l

Total reducing sugars: 1.7 g/l

Anthocyanins: 187 mg/l – Flavonoids: 2233 mg/l

Total SO₂ (at bottling): <90 mg/l



Food Pairing: Marchese Leopoldo is excellent with poultry as well as with fish, shellfish and medium seasoned cheeses.

Suggested serving temperature: 18-20 °C/65-68 °F

Ageing Potential: This wine improves while aging in the bottle. It is enjoyable young, but reaches its peak about 2 years after bottling. It will keep at its best for at least 10 years after bottling.

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