

# 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.

