

Marchesi Incisa Futurosa Rose

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Monferrato

CEPAGE: 50% Barbera, 50% Merlot

WINEMAKING: Hand Harvested short skin maceration (24/36hrs). Placed separately in stainless steel tanks, blended after fermentation.

AGING: 4 months in bottle before release.



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: Unique & Expressive

AROMAS / FLAVORS: Wild Strawberries, Peaches, Apricots

MOUTHFEEL: Acidic & Fresh yet with a Smooth Finish

THE SELLING POINTS

Structured and Elegant - Ready to Drink whilst Age Worthy

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Roasted Chicken, Oysters with Mushrooms, Grilled Seafood

