



Marchesi Incisa della Rocchetta Rocchetta Tanaro – Piemonte, Italy

Futurosa Piemonte Rosato doc 2017

Futurosa (*rosy future*) is our Rosé wine showing an impressive structure and an uncommon food-pairing vocation for a wine of its kind. Futurosa is a blend of 50% Barbera and 50% Merlot: it gets the structure and the bright acidity from Barbera and the strength and smoothness from Merlot. This unusual blend makes this Rosé wine ideal for food pairing with grilled fish or shellfish, as well as a great aperitif wine.

Tasting notes

Color: Rosé

Nose: Fine and intense, fruity notes of wild strawberries and red berries

Taste: Medium bodied wine, fresh, elegant and persistent

Winemaking process

The Barbera and Merlot grapes used for Futurosa are vinified separately; skin contact during maceration is kept very short (24/36 hours). Fermentation takes place in stainless steel, temperature-controlled stainless steel vats. After blending them, the wine is stabilized and after a 4-month rest period in the bottle, it is ready for release.



Vineyards & Soil

The Barbera and Merlot grapes used for Futurosa come from different vineyard parcels located in our estate on the Monferrato Hills surrounding the village of Rocchetta Tanaro. In July or August, according to the climate and seasonal conditions, a “green harvest” can be carried out in order to ensure optimal ripening of the grapes. During harvest, cluster selection is a *must* to increase quality of the grapes, which will be vinified.

Average yield per vine: 1.7 kg (10,000 kg/ha)

Vineyard size: 1 ha

Type of soil: Hills surrounding Rocchetta Tanaro: prehistoric sea beds rich in sand, clay and minerals

Time of harvest: end of September

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

Analytical values

Alcohol: 14 % alc. by vol.

Total acidity: 6.48 g/l

pH: 3.16

Net dry extract: 21.5 g/l

Total reducing sugars: 3.0 g/l

Anthocyanins: 54 mg/L - Flavonoids: 200 mg/l

Total SO₂ (at bottling): 112 mg/l

Food Pairing: This wine is an ideal food pairing with grilled fish, seafood or shellfish, as well as a great aperitif wine. Futurosa is excellent with pastas, pizzas and medium seasoned cheeses.

Suggested serving temperature: 10-12 °C/50-54 °F

Aging Potential: Futurosa is ready to be enjoyed right after release. It keeps its best characteristics for up to 2 to 3 years.

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