



Marchesi Incisa della Rocchetta Rocchetta Tanaro – Piemonte, Italy

Sant'Emiliano Barbera d'Asti Superiore docg 2016

Sant'Emiliano is a great example of a classy Barbera d'Asti Superiore. The "elevation" in barriques adds fine tannins to the wine structure, increasing its elegance and complexity on the nose. Sant'Emiliano is the flagship wine of our winery and quality is the main concern through all production phases. Reduced yields per vine, hand-selection of clusters, sound vinification techniques and time contribute to deliver an exceptional experience to wine lovers.

Tasting notes

Color: Deep ruby red

Nose: Very complex with fruity notes when young (violet, plum, dark cherry), developing notes of tobacco, chocolate, leather and licorice with ageing in the bottle

Taste: Aristocratic and well-balanced wine, with its long and elegant finish. An incredible long back palate with fruit flavor of plums, blackberries and lots of concentration with ripe tannins

Winemaking process

The fermentation takes place in temperature-controlled stainless steel vats with a relatively long maceration to maximize and optimize extraction. The malolactic fermentation and the structuring of the wine takes place in French barriques, 30% of which are new. The wine is left in the barrels (225 l) for up to 18 months. Sant'Emiliano develops great depth, complexity and elegance while resting in the bottle.



Vineyards & Soil

Sant'Emiliano is a *cru* of Rocchetta Tanaro, a hill and a vineyard well known for its ideal south-facing exposition. The soil is a mix of sand and clay, originally a prehistoric sea bed rich in mineral. Vines are on average 50 years old delivering little but very well balanced grapes. Great care is taken during the harvest in order to select only the best and perfectly matured fruits.

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

Vineyard size: 2.5 ha

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

Time of harvest: end of September

Average production: 9.000 bottles / 750 cases

Analytical values:

Alcohol: 14.5% alc. by vol.

Total acidity: 6.9 g/l

pH: 3.31

Net dry extract: 28.2 g/l

Total reducing sugars: 1.9 g/l

Anthocyanins: 320 mg/L - Flavonoids: 1614 mg/L

Total SO₂ (at bottling): 102 mg/l

Food Pairing: This "Haute Cuisine" wine is suitable for beef, game and grilled meats, as well as aged cheeses. It can also be appreciated as a meditation wine.

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

Ageing Potential: The excellent structure of this wine allows for ageing up to 15-20 years. Keep at a constant temperature of 15°C/59 °F, in a horizontal position.

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