



# Marchesi Incisa della Rocchetta Rocchetta Tanaro – Piemonte, Italy

## Valmorena Barbera d'Asti docg 2017

Barbera is the most widely grown indigenous red grape of Piedmont, and Valmorena is the most typical expression of Barbera wine. Valmorena is the Barbera that we drink it everyday at home: fruit forward, bright in color, lively and fresh.

### Tasting notes

Color: Deep ruby red with violet edges

Nose: Very intense with notes of maraschino cherries and violets

Taste: Vigorous and vibrant, lively acidic, fruit forward, long lasting

### Winemaking process

The grapes are softly pressed, fermented and vinified in temperature-controlled stainless steel vats, which are also used to refine the wine for a few months before bottling. The maceration usually lasts between 12-14 days. The malolactic fermentation occurs spontaneously in the stainless steel vats. Cold stabilization prevents formation of tartaric crystal sediments in the bottle.



### Vineyards & Soil

The Barbera grapes used for Valmorena 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" may 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: 1.5 kg (9,000 kg/ha)

Vineyard size: 7 ha

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

**Time of harvest**: end of September/beginning of October

**Average production**: 60.000 bottles / 5.000 cases

### Analytical values

Alcohol: 14% alc. by vol.

Total acidity: 6.45 g/l

pH: 3.42

Net dry extract: 26.7 g/l

Total reducing sugars: 1.7 g/l

Anthocyanins: 281 mg/l - Flavonoids: 1640 mg/l

Total SO<sub>2</sub> (at bottling): 60 mg/l

**Food Pairing**: Valmorena is a very versatile wine thanks to its crispy freshness, its elegant structure and lively fruitiness. It can be enjoyed throughout the entire meal. It matches all pasta dishes, red & white meat, steaks, BBQ, game, and bleu 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 up to 5 years after bottling.

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