

SPIEGEL & PEACH

EST 2020



Incisa

History of Domaine:

It is the 11th century and the Incisa family settles in the Monferrato area of Piedmont, in the North of Italy.

Fast forward another two centuries and monks lease land from the Incisa Estate to cultivate wines in an area of Rocchetta Tanaro called St. Emiliano. Fast forward another six centuries and the Marchese Leopoldo Incisa della Rocchetta becomes an eminence in viticulture and wine making. He is particularly well known for having experimented for the first time in Piedmont with some Pinot Noir vines.

Fast forward another century and the Marchese Mario Incisa della Rocchetta leaves Piedmont to settle with his new bride in Bolgheri, Tuscany. He brings with him the family knowledge and love of wines to create the great Sassicaia. In Piedmont, the historic Incisa Estate is now run by his brother Oddone and some of his sons. Fast forward a few more years to 1990 and the Marchesa Barbara Incisa della Rocchetta inherits and purchases from other members of the family part of the estate. She makes major investments in moving the winery from the centuries-old cellars of the family castle to La Corte Chiusa in the heart of the village.

Fast forward to today and her son and daughter, Filiberto and Francesca, continue the tradition of excellence in wine making and hospitality with a unique experience. Fast forward to the future and this boutique winery is harvesting the fruit of centuries of dedication, innovation and respect for the terroir.

Vineyard holdings in hectares: Around 20 Ha – some of them are currently being replanted

How many employees? 7 + around 10 during the harvest

Organic/biodynamic certified or principles?

We follow the EU protocols to reduce the use of chemicals in agriculture. We are still conventional, but introducing more and more environmental low-impact techniques for preserving the vineyard environment.

How many wines produced in total? How many bottles produced?

We produce 10 different wines

In 2019 we sold around 144.000 bottles /12,000 cases in total – We actually produce slightly more than that.

Description of soils/climate:

Soil: this is the territory of the southern Monferrato hills – a mix of clay and sand – prehistorically sea beds – ideal for red wines such as Barbera, Grignolino, Merlot

Climate: continental: cold winters / mild spring and Fall / very warm and dry summer

Vineyard exposition: the hillsides enjoy south exposition; some vineyards are on top of the hill and enjoy 360° exposition to the sun

Brief description of viticulture practices:

About 4.500 – 5.500 vines per hectares

Single Guyot with renewal sprout

Pruning, branch- leaf- and vine control, harvest are carried out by hand

Soft soil tillage

Mechanical weeding

Reduce yields per vine to enhance ripening, and increase health and quality of the grapes

Harvest - generally when and how long? Between the beginning of September and mid October

Wines (if more than one taken, please answer for each)

Destemming? Skin contact? Pressing method?

All the grapes are mechanically destemmed, the berries are gently crushed and pumped into stainlesssteel fermentation vats, where the fermentation occurs at controlled temperature.

Skin contact has different time lengths, depending on the type of grape/wine: from just a few days in the case of Grignolino to up to 14 days for Barbera

Fermentation vessel? Natural yeasts used?

Stainless steel vats of different sizes: from 50 to 200 hectolitres

Yeasts: we tend to use natural yeasts, but in some, very warm / hot vintages we need to work with selected yeasts to complete the fermentation in a high alcoholic environment.

Describe malolactic practices and any lees contact/stirring: For all our reds, malolactic fermentation can happen spontaneously or may be induced by the use of malolactic bacteria, especially in high-alcohol vintages.

Malolactic fermentation can occur in the stainless steel vats or in the barriques. It's controlled analytically by laboratory analysis

Lees-contact is used differently for young or aged wines. For the Rosé, we carry out batonnage until cold stabilization and bottling. For the other reds, the wines rest on their lees, but we do rack the wines every now-and-then to oxygenate and let the wines refine until they are ready to go to bottle.

Describe maturation vessels used. How long?

Depending on the wine, we may use stainless steel vats, 25-hl oak vats, 225-lt barriques. Please see attached technical sheets

Fining? Filtration? (vegan?) We do not use clarification means (such as egg whites, gelatines, casein, etc.), but we stabilize the wines at low temperature, and we filter them with a tangential filter before bottling. This is to prevent sediment formation inside the bottle.

Residual sugar (or dosage)/acidity/Suplhur levels?
SO₂ is kept well below 0,1 gram/liter

Valmorena Analytical values

Alcohol: 14.5% alc. by vol.

Total acidity: 5.97 g/l

pH: 3.50

Net dry extract: 29.7 g/l

Total reducing sugars: <1 g/l

Anthocyanins: 281 mg/l - Flavonoids: 1409 mg/l

Total SO₂ (at bottling): <90 mg/l

Sant'Emiliano Analytical values:

Alcohol: 15.5% alc. by vol.

Total acidity: 7.06 g/l

pH: 3,44

Net dry extract: 30 g/l

Total reducing sugars: 3.6 g/l

Anthocyanins: 294 mg/L - Flavonoids: 1980 mg/L

Total SO₂ (at bottling): <90 mg/l

Tasting notes S&P:

Barbera d'Asti Valmorena 2018 - Better cherry nose. Full of bright crunchy cherries, violet notes, liquorice and five spice. A jolt of sour cherry acidity. Really wakes up the senses, everything is in great balance. Feels surprisingly light on its feet.

Barbera d'Asti Sant'Emiliano 2016 - Dark nose - black cherry, blackcurrant, dark chocolate, soya/asian spice note. Big, ripe core of ripe cherries and polished mahogany. Black forest gateau, dense and heady, but balanced. This is a big seductive wine, big flavours and a silky mouthfeel.