

AZIENDA AGRICOLA



MARCHESI INCISA
DELLA ROCCHETTA

Az. Agr. Marchesi Incisa della Rocchetta Rocchetta Tanaro – Piemonte, Italy

Futurosa Piemonte Rosato doc 2024

Futurosa (literally *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 lovely blend makes this Rosé ideal for all kinds of food pairings, as well as a great aperitif wine on its own.



Tasting notes

Color: Rosé

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

Taste: Light-medium bodied wine, fresh, elegant, and persistent

Winemaking process

The Barbera and Merlot grapes used for Futurosa are vinified separately; skin-most contact is kept very short (just the time for the pressing). Fermentation takes place in temperature-controlled stainless steel vats. After blending, the wine is stabilized and kept in bottle for a 4-month rest period. It is then 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: 1.3 ha

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

Time of harvest: September

Average production: from 400 to 800 cases

Analytical values

Alcohol: 14.5 % alc. by vol.

Total acidity: 4.89 g/l

pH: 3.50

Net dry extract: 18 g/l

Anthocyanins: 21 mg/l - Flavonoids: 274 mg/l

Total reducing sugars: 0.6 g/l

Total SO₂ (at bottling): 75 mg/l

Food Pairing: This wine is an ideal food pairing with pasta dishes, pizzas, grilled meat and fish, seafood or shellfish. Futurosa is also suitable as an aperitif wine, as well as with salads 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.