



MARCHESI DI GRÉSY BARBARESCO MARTINENGA DOCG



PRODUCER PROFILE

Winery Owner(s):
The di Grésy Family
Winemaker:
Matteo Sasso
Winery Founded:
1973
Region:
Piedmont

WINE STORY

In the heart of Barbaresco appellation, Martinenga is among the most important MeGA of the area, confining with Asili, on the western side, and Rabaja, towards northeast. A single vineyard of 11.93 hectares in an amphitheatre shape. South-southwest exposure at an altitude between 220m and 290m a.s.l.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Barbaresco (CN)
ELEVATION:	220 to 290 m. a.s.l.
SOILS:	Limestone and blue marl
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Practicing Organic
AGE OF VINES:	35 - 40 years
YIELD:	7,000 kg per hectare
GRAPES:	Nebbiolo 100%
TYPE OF YEAST:	Selected yeasts
POST-FERMENTATION PROCEDURES:	10 - 14 days fermentation with submerged cap
SECOND FERMENTATION:	No
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Yes - Farina fossile & micro filtration during bottling
AGING CONTAINER:	French oak/allier barriques (30% new + 70% used) & Slavonian oak casks
AGING TIME:	12 months in barriques and an additional 12 - 18 months in Slavonian oak casks
BOTTLE AGING TIME:	12 - 15 months
PRODUCTION:	15,000 - 20,000 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	14% - 15%	TOTAL ACIDITY:	5 - 6 g/l
RESIDUAL SUGAR:	< 1 g/l	EXTRACT:	29 g/l