



MARCHESI DI GRÉSY "VIRTUS" LANGHE DOC



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, in the valley just below Martinenga, both vineyards face south-southwest. The Barbera has an average altitude of 225m a.s.l. while the Cabernet is slightly higher at 240m a.s.l.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Barbaresco (CN)
ELEVATION:	225 to 240 m. a.s.l.
SOILS:	Limestone
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Practicing Organic
AGE OF VINES:	30 years
YIELD:	7,000 kg/ha.
GRAPES:	Barbera 60% and Cabernet Sauvignon 40%
TYPE OF YEAST:	Selected yeasts
FERMENTATION:	
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Yes - Farina fossile & micro filtration during bottling
AGING CONTAINER:	Ageing in French barriques for twentyeight months. Further ageing in the bottle before release
AGING TIME:	5/6 months
BOTTLE AGING TIME:	6 months
PRODUCTION:	4,000/8,000 bottles
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	14% - 14.5%	TOTAL ACIDITY:	5.80 g/l
RESIDUAL SUGAR:		EXTRACT:	28