Owner/Winemaker: Alberto di Grésy

Website: www.marchesidigresy.com

Winery Profile: Marchesi di Grésy, made up of four estates situated in the Langhe and the Monferrato zones, is recognized for producing many of the Piedmont region’s greatest wines. In the late 1960s, Alberto di Grésy began supervising the family’s agricultural operations, concluding early on that he didn’t want to continue selling his grapes to the area’s finest wine producers but instead to capture their elegance in-house. In 1973 he began making his own wine, adhering to the highest quality standards and respect for terroir.

Vineyards and Vinification: Alba, the heart of Piedmont’s prime Barolo and Barbaresco country, is where the Maritime Alps meet the Apennines along the Ligurian border. Langhe’s Nebbiolo vineyards have been valued since the 1500s. Today Marchesi di Grésy owns and vinifies 88 acres of vineyards, divided among the Martinenga, Monte Aribaldo, La Serra and Monte Colombo estates. Notably, Martinenga is one of the Piedmont’s finest vineyards, and one of only a few monopoles in the region. The state-of-the-art winery is planted to the Nebbiolo’s Lampia and Rosé sub-varieties, from which the grape’s most elegant Nebbiolo is made. With its southern exposure, blue marl soil and elevations from 689 to 946 feet, Martinenga possesses ideal Nebbiolo growing conditions. Barbera, Cabernet Sauvignon, Sauvignon Blanc and Chardonnay are also planted here. In the mid-1970s Alberto di Grésy decided to maximize the Martinenga’s potential by producing wines from crus within it. Today, book-ending both sides of the Martinenga are two sub-crus that qualify as super-crus, Camp Gros and Gaiun.

The Monte Aribaldo estate, near Martinenga, has calcareous and volcanic soil at an average elevation of 1,200 feet. Dolcetto d’Alba, Chardonnay and Sauvignon DOC are produced here. The La Serra vineyard in Monferrato is planted to Moscato d’Asti, Barbera d’Asti and Merlot (Monferrato Rosso). The Monte Colombo vineyard in Monferrato, close to La Serra, is divided between Barbera d’Asti and Merlot (Monferrato Rosso). The clay-based soils here and the microclimate are optimal for the finest red wines.

Photos (top bar and above): Alberto di Grésy; Di Grésy vineyard view; hand selecting grapes at harvest; Di Grésy vineyards and photovoltaic system, which produces clean energy.
The Wines: MARCHESI DI GRÉSY

“The historic estate well deserves its acclaim for the never failing quality of its wines and the success it regularly enjoys abroad.” — Gambero Rosso editore, 2001

“I admire this producer’s wines, which are among the most elegant and graceful wines of Piedmont...they offer hedonistic levels of ripe, rich fruit in a supple, early to mature style with no rough edges...As for the Barbarescos, they come from some of the best vineyard sites in Piedmont...For those who find Piedmontese wines almost too overwhelming in their massive style, the wines of Marchesi di Grésy may be the best place to learn how great the Nebbiolo grape really is.” — Robert Parker’s Wine Buyer’s Guide

**Sauvignon Langhe DOC:** Barbaresco and Treiso vineyards, 100% stainless steel.

**Moscato d’Asti La Serra DOCG:** All-estate fruit from the family’s vineyards in Cassine.

**Dolcetto d’Alba Monte Aribaldo DOC:** Single estate Dolcetto, un-oaked.

**Barbera D’Asti DOCG:** Vineyards in Cassine, short wood aging.

**Langhe Nebbiolo Martinenga DOC:** Re-classified “un-oaked” Martinenga cru Barbaresco fruit.

**Barbaresco Martinenga DOCG:** Marchesi di Grésy’s flagship wine from the Martinenga vineyard, one of the only monopoles in Piemonte.

**Barbaresco Gaiun DOCG:** Aged entirely in small barrels. Stylistically modern but with great finesse as well as power.

**Barbaresco Camp Gros Riserva DOCG:** Aged in large and small barrels. Tremendous aging potential. Only produced in the best vintages.