



## MARCHESI DI GRÉSY GRAPPA DI NEBBIOLO MARTINENGA



### BIO

Marchesi di Grésy Grappa was born in 1982, when the family began taking their grape pressings to Distilleria del Barbaresco. Distilleria del Barbaresco is a cooperative made up of 19 members, owners of wineries and cellars in the Barbaresco production area, including Marchesi di Grésy. They made a name for themselves through their research and commitment to producing the highest quality grappa. The distillery is unique in Italy, using the most modern equipment and fresh pomace, due to proximity to the production zone in Barbaresco. This allows them to preserve the bouquet and esters that normally evaporate during distilling. They do three distillation phases at different temperatures which capture the aromas, esters and characteristics to the grappa. The nebbiolo pomace used for Marchesi di Grésy Grappa di Nebbiolo come from Nebbiolo grapes harvested from their famed Martinenga vineyard.

### INFORMATION

CATEGORY:	Grappa
LOCATION:	Barbaresco, Piemonte
INGREDIENTS LIST:	Nebbiolo from Martinenga vineyard
PRODUCTION PROCESS:	1000 bottles
CHARACTERISTICS:	Spice and floral notes; Deep and smooth
ABV %:	42% vol.
SIZES AVAILABLE:	750ml
SHELF LIFE EXPECTANCY:	Several years
SERVING SUGGESTIONS:	Traditionally consumed at the end of a meal, after coffee.

### PRODUCER PROFILE

Owner(s):  
The di Grésy Family  
Master Distiller  
Matteo Sasso  
Founded:  
1973  
Region:  
Piedmont