



MARCHESI DI GRÉSY BARBARESCO "GAIUN" 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 commune, Gaiun is a parcel of Martinenga, on the western side of the amphitheatre. South exposure at an altitude from 230m to 290m a.s.l.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Barbaresco (CN)
ELEVATION:	230 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:	6,000 kg per hectare
GRAPES:	Nebbiolo 100%
TYPE OF YEAST:	Selected yeasts
FERMENTATION:	
SECOND FERMENTATION:	
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:	24 months in barriques
BOTTLE AGING TIME:	12 - 15 months
PRODUCTION:	6,000 - 8,000 bottles
VEGAN:	No

TECHNICAL DATA

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