



MARCHESI DI GRÉSY BARBERA D'ASTI DOCG



PRODUCER PROFILE

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

WINE STORY

Located in La Serra estate in the commune of Cassine (Alessandria province). Southern exposure at an average altitude of 240m a.s.l.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Cassine (AL)
ELEVATION:	230 to 240 m. a.s.l.
SOILS:	Clay
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Practicing Organic
AGE OF VINES:	17 years
YIELD:	7,000 kg per hectare
GRAPES:	Barbera 100%
TYPE OF YEAST:	Selected yeasts
FERMENTATION:	Temperature controlled maceration with regular pumpings over. Skin contacts last around 10 days aiming to achieve an optimum extraxction of colour, flavours and tannins.
SECOND FERMENTATION:	No
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Yes - Farina fossile & micro filtration during bottling
AGING CONTAINER:	Partially in barriques of second and third use and partially in Slavonian oak casks
AGING TIME:	5 - 6 months
BOTTLE AGING TIME:	6 months
PRODUCTION:	18,000 - 30,000 bottles
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	13% - 14.5%	TOTAL ACIDITY:	6 - 6.50 g/l
RESIDUAL SUGAR:	< 1 g/l	EXTRACT:	28 - 29 g/l