



## MARCHESI DI GRÉSY "CAMP GROS" MARTINENGA BARBARESCO DOCG RISERVA



### 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, Camp Gros is a 6-acre parcel on the eastern side within the Martinenga vineyard. Sitting right below Rabajà, it has a south- southwest exposure at an altitude from 240m to 290m a.s.l. Originally, the grapes from this area went into Martinenga Barbaresco, but with the 1978 vintage, it was bottled separately. A world-class wine, it was elevated to Riserva status with the 2010 vintage, with extended aging.

### VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Barbaresco (CN)
ELEVATION:	240 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 barriques (allier) + Slavonian oak casks
AGING TIME:	10 months in barriques and an additional 16 months in Slavonian oak casks
BOTTLE AGING TIME:	26 months
PRODUCTION:	5,000 - 7,000 bottles
VEGAN:	No

## TECHNICAL DATA

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