



MARCHESI DI GRÉSY "GAIUN" 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, Gaiun is a six acre parcel within famed monopole Martinenga. Located on the he western side of the amphitheater, just below Asili vineyard. South exposure at an altitude from 230m to 290m a.s.l. Originally the fruit would go into the Martinenga Barbaresco, but in 1982 Alberto di Grésy noticed this parcel had unique characteristics and decided to produce it as a single plot wine. With the 2019 vintage, it was determined that the wine would move to Riserva level with extended aging.

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:	50 - 60 years
YIELD:	6,000 kg per hectare
GRAPES:	Nebbiolo 100%
TYPE OF YEAST:	Selected yeasts
FERMENTATION:	
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	Yes in stainless-steel tanks
FILTRATION:	Yes - Farina fossile & micro filtration during bottling
AGING CONTAINER:	French oak/allier barriques (30% new + 70% used) & Slavonian oak casks
AGING TIME:	28 months in French oak barriques (20% new)
BOTTLE AGING TIME:	24 months
PRODUCTION:	6,000 - 8,000 bottles
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	14% - 15%	TOTAL ACIDITY:	5 - 6 g/l
RESIDUAL SUGAR:	< 2 g/l	EXTRACT:	26 g/l