



MARCHESI DI GRÉSY "GRÉSY" CHARDONNAY LANGHE DOC



WINE STORY

The vineyards for the Grésy Chardonnay are located in two parcels, one at the Mont'Aribaldo estate in Treiso d'Alba and the other in the famed Barbaresco estate of Martinenga. Fermentation takes place with selected yeast in barrique. Extended lees time as the wine sits undisturbed throughout the summer and fall, and is bottled the following February. The wine then matures in the bottle for another year.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	
ELEVATION:	
SOILS:	
TRAINING SYSTEM:	
FARMING PRACTICES:	
AGE OF VINES:	
YIELD:	
GRAPES:	Chardonnay
TYPE OF YEAST:	
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	
FILTRATION:	
AGING CONTAINER:	
AGING TIME:	
BOTTLE AGING TIME:	
PRODUCTION:	
VEGAN:	

PRODUCER PROFILE

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

TECHNICAL DATA

ALCOHOL:		TOTAL ACIDITY:	
RESIDUAL SUGAR:		EXTRACT:	