



MARCHESI DI GRÉSY "MONTE ARIBALDO" DOLCETTO D'ALBA DOC



PRODUCER PROFILE

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

WINE STORY

In the Commune of Treiso, on the Monte Aribaldo hill, from which it takes the name. South and west facing exposure at an average altitude of 370m a.s.l.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Treiso (CN)
ELEVATION:	360 to 370 m. a.s.l.
SOILS:	
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Practicing Organic
AGE OF VINES:	10 - 30 years
YIELD:	9,000 kg per hectare
GRAPES:	Dolcetto 100%
TYPE OF YEAST:	Selected yeasts
FERMENTATION:	Vinification on skins. 6/7 days fermentation with floating cap at a controlled temperature; pumpings over.
SECOND FERMENTATION:	No
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Yes - Farina fossile & micro filtration during bottling
AGING CONTAINER:	Stainless steel tanks or cements for fiver months
AGING TIME:	
BOTTLE AGING TIME:	3 - 6 months
PRODUCTION:	16,000 - 30,000 bottles
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	13% - 14.5%	TOTAL ACIDITY:	3.5 g/l
RESIDUAL SUGAR:	< 1 g/l	EXTRACT:	26 - 28 g/l