



MARCHESI DI GRÉSY NEBBIOLO MARTINENGA LANGHE DOC



PRODUCER PROFILE

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

WINE STORY

Directly from the Martinenga vineyard, in the heart of Barbaresco appellation, south-southwest exposure at an average altitude of 280m a.s.l. Specific selection of grapes better suited to make a lighter wine than Barbaresco.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Barbaresco (CN)
ELEVATION:	260 to 280 m. a.s.l.
SOILS:	Limestone and blue marl
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Practicing Organic
AGE OF VINES:	15 - 40 years
YIELD:	8,000 kg per hectare
GRAPES:	Nebbiolo 100%
TYPE OF YEAST:	Selected yeasts
FERMENTATION:	
SECOND FERMENTATION:	No
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Yes - Farina fossile & micro filtration during bottling
AGING CONTAINER:	Stainless steel tanks
AGING TIME:	6 months
BOTTLE AGING TIME:	3 months
PRODUCTION:	15,000 - 30,000 bottles
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	13% - 14.5%	TOTAL ACIDITY:	5 - 5.60 g/l
RESIDUAL SUGAR:	< 1 g/l	EXTRACT:	25 - 28 g/l