



MARCHESI DI GRÉSY SAUVIGNON LANGHE DOC



PRODUCER PROFILE

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

WINE STORY

Located among the communes of Barbaresco, below and in front of Martinenga, and Treiso, in Monte Aribaldo; three parcels with different exposures: south, north and west. Average altitudes of 230m a.s.l. 250m a.s.l. and 370m a.s.l.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Barbaresco (CN) and Treiso (CN)
ELEVATION:	230 to 370 m. a.s.l.
SOILS:	Limestone
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Practicing Organic
AGE OF VINES:	5/30 years
YIELD:	7,000 kg/ha.
GRAPES:	Sauvignon 100%
TYPE OF YEAST:	Selected yeasts
FERMENTATION:	
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Yes - Farina fossile & micro filtration during bottling
AGING CONTAINER:	Brief ageing in the bottle before release
AGING TIME:	5/6 months
BOTTLE AGING TIME:	3 months
PRODUCTION:	10.000/20,000
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	13.5% - 14%	TOTAL ACIDITY:	5.15 - 5.20 g/l
RESIDUAL SUGAR:	< 1	EXTRACT:	28