Marchesi di Grésy Gaiun Martinenga, Barbaresco DOCG 2017

IAD0672017

Marchesi di Grésy

— Piemonte, Italy

2017 Vintage

Decanter World Wine Awards Silver 2022

A big wine with the potential to age for many years - a classic Barbaresco

Production

Vinification on skins. 8 - 10 days fermentation with floating cap followed by 5 - 10 days with submerged cap. Daily pumping over. Malaolactic fermentation is carried out in full at a controlled temperature after the alcoholic fermentation. Aged in French Allier oak barriques for 20-28 months and matured in bottle for several months before release.

Tasting note

Complex and intense nose of dried cranberries, with notes of tobacco, eucalyptus, iron and tar. Incredible concentration of dried red fruit on the palate - full and ripe with structured, yet rounded, tannins and an impressively long finish with hints of tobacco spice.

Food Match

Rich red meats, beef or roast lamb.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Barbaresco DOCG

Grape Varieties:
Nebbiolo 100%

Suitable for:
Vegan

Bottle Barcode:
8021934006908