Marchesi di Grésy Rosso, Monferrato DOC 2018

IAD1042018

Marchesi di Grésy

— Piemonte, Italy

A fine, mature red from the iconic Marchesi di Grésy estate. Produced from Merlot grown on their Monte Colombo vineyard in the Monferrato hills - from the 2017 the wine is much fresher and vibrant in style than previous vintages.

Production

The Merlot grapes come from di Grésy's Monte Colombo vineyards in the comune of Cassine, in the Asti zone. These were planted to use in a blended cuvée with Barbera, but Alberto was so impressed with the quality that he decided instead to produce this single varietal wine. Traditional vinification and 14 day maceration with regular pumpings over. Malolactic fermentation in tank. 12 months in used French barriques (Allier) followed by 24 months in Slavonian oak casks.

Tasting note

Fresh and aromatic on the nose with forest fruit and damson. The complex palate is vibrant with notes of dark plum and sour cherry, together with ripe tannins and a hint of spice - leading to a fine, long and structured finish.

Food Match

Excellent with a simply cooked steak, casseroles, game, rabbit and lamb.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Monferrato DOC

Winemaker:
Matteo Sasso

Grape Varieties:
Merlot 100%

Suitable for:
Vegan

Bottle Barcode:
8021934007257