Marchesi di Grésy Nebbiolo Martinenga, Langhe DOC 2023

IAR0182023

Marchesi di Grésy

— Piemonte, Italy

A benchmark example of young unoaked Nebbiolo from the famous Martinenga vineyard. Purity and freshness, true Nebbiolo character in an approachable style.

Production

Produced from 11 hectares of Nebbiolo grapes, cultivated on di Gresy's Martinenga estate in the Barbaresco village. The vineyards have a south westerly aspect and are at an altitude of 280 metres above sea level. The soil is calcereous with a small percentage of sand. Vines are trained using the Guyot system and planting density falls between 3,000 to 4,500 vines per hectare. Short cane pruning is carried out in winter, followed by bud control in spring. Summer sees shoot thinning, leaf plucking and green harvesting when necessary. Grapes are hand harvested in early October and the ideal yearly yield is no more than 6.5 tons per hectare. Grapes are destemmed and crushed before maceration on skins (submerged cap) for 6 to 7 days at a controlled temperature of 27 to 29 degrees C. Alcoholic fermentation is followed by pressing and malolactic fermentation in a temperature controlled environment. The wine remains in stainless steel until it is bottled in early spring.

Tasting note

Vibrant aromas of strawberry, redcurrants and rose petals combine with subtle savoury notes. Crushed wild berry fruit on the palate with delicate, pretty violet characters, fresh acidity and fine tannins - all combining to create this classic, youthful and truly stunning style of Nebbiolo.

Food Match

Ideal with roast lamb and robust meat stews.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Langhe DOC

Grape Varieties:
Nebbiolo 100%

Suitable for:
No

Bottle Barcode:
8021934006922