# Marchesi di Grésy Martinenga, Barbaresco DOCG 2020

**IAD0262020**

*Marchesi di Grésy*

*— Piemonte, Italy*

A renowned Barbaresco from the 12ha Martinenga vineyard - a monopole owned by Marchesi di Grésy since 1797, and one of the zone's most prized vineyard sites.

2018 Vintage

Decanter World Wine Awards Silver 2022

## Production

Barbaresco Martinenga takes its name from Marchesi di Grésy's Martinenga vineyard situated in the commune of Barbaresco. This single vineyard (of 11.93ha) has the shape of an amphitheatre, with Asili to the west and Rabaja to the north-east. These south-southwest facing vineyards have a favourable microclimate, which allows the production of high quality grapes even in potentially difficult vintages. The vineyards are situated at 280 metres above sea level, and the soil is calcereous, with blue marl and a small percentage of sand. The vines are trained using the Guyot system and planting density is 3500 to 4500 vines per hectare. Hand-harvested in early October. Ideal yield is no more than 6 tons per hectare. Vinification on skins - 8-10 days fermentation with floating cap followed by 20-30 days maceration with submerged cap, and daily pumping over. Malolactic fermentation is carried out at controlled temperature following alcoholic fermentation. The wine is aged in 225 litre French oak barriqes for 12 months and then 50 hl Slavonian oak casks for a further 12 months. Further ageing in bottle before release.

## Tasting note

Fine, gently floral nose with wild cherry and redcurrant fruit. Spicy and lifted with notes of dried herbs. More sour cherry fruit on the palate, which combines richness and structure with dried fruit characters. Fresh acidity gives balance, and the finish is complex, savoury and textured with integrated oak.

## Food Match

Ideal with richly seasoned meats (red or white) or mature cheeses.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Barbaresco DOCG

Winemaker:
Matteo Sasso

Grape Varieties:
Nebbiolo 100%

Suitable for:
Vegan

Bottle Barcode:
8021934007448