Marchesi di Grésy Camp Gros Martinenga Riserva, Barbaresco DOCG 2018

IAD0682018

Marchesi di Grésy

— Piemonte, Italy

Iconic cru from di Grésy - Camp Gros has been produced since 1978 and only in the best vintages.

Production

The pride of the Marchesi di Gresy house, Camp Gros is a 2.6ha parcel within their renowned Martinenga estate, towards the eastern end of the amphitheatre. South-west facing and 280 m above sea level, the soil is calcereous with blue marl and a small percentage of sand. Vines are trained using the Guyot system and planting density is between 3500 to 4500 vines per hectare. Grapes are hand harvested in early October. Grapes are destemmed and crushed and vinification takes place on skins. 8 to 10 day fermentation with floating cap followed by 20-30 days maceration with submerged cap. Daily pumping over. Malolactic fermentation in a temperature-controlled environment is carried out in full following alcoholic fermentation. Maturation in French barriques for 12 months, followed by 12.5hl Slavonian oak casks for an additional 16 months. The wine is further aged in bottle before release.

Tasting note

Aromas of savoury, sweet tobacco, dried cherry fruit and rose petal. An immensely full and complex wine with layers of ripe plum and wild cherry fruit on the palate. Well-structured with a firm tannic backbone - the richness of the fruit makes this approachable now, but this is a wine built for ageing. The long and full finish has more tobacco and spice notes, all balanced by fresh acidity.

Food Match

With the best red meat you can afford, cooked in the least time possible...

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:
8021934007530