Marchesi di Grésy Sauvignon Blanc, Langhe DOC 2023

IAD0192023

Marchesi di Grésy

— Piemonte, Italy

A complex, textured style of Sauvignon Blanc from Piemonte - distinctly European in style.

Production

Made from Sauvignon grapes cultivated on Marchesi di Grésy's Monte Aribaldo (in the commune of Treiso) and Martinenga (Barbaresco) estate. The vineyards vary from south and north to west-facing but they all have an average altitude of around 250 to 330 metres above sea level. The grapes are de-stemmed and pressed and the must is cold settled at a low temperature. Fermentation in stainless steel tanks at approx. 17 degrees Centigrade for one week. The wine is allowed to develop in the vat for three months before sterile bottling.

Tasting note

Aromas of preserved lemon with herbaceous characters. Textural palate with ripe citrus and stone fruit, balancing grapefruit acidity and savoury notes. A generous style of Sauvignon with a rounded mouthfeel and lingering finish.

Food Match

Ideal as an aperitif. Also, the perfect companion to hors d'oeuvre, seafood and fresh, spring salads.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Langhe DOC

Winemaker:
Matteo Sasso

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
Vegan

Bottle Barcode:
8021934008001