Marchesi di Grésy Monte Colombo, Barbera d'Asti DOCG 2016

IAD0172016

Marchesi di Grésy

— Piemonte, Italy

A super-concentrated powerful and complex Barbera from the respected Marchesi di Grésy estate - sourced from a fantastic south-facing vineyard in the heart of the Barbera d'Asti zone.

Production

Made from Barbera d'Asti grapes cultivated in vineyards in the commune of Cassine in the Alexandria province. These particular vineyards were left abandoned for many years until Franco Dapino Benzo (a friend from Alberto di Grésy's childhood) gave the producer the opportunity to use them. The vineyards were newly planted (high density planting) in 1998 and the vines benefit from a combination of the excellent climate, soil profile and splendid southerly exposure. Traditional red wine vinification. Temperature controlled fermentation in stainless steel with a 10 day maceration and regular pumping over to extract the maximum colour, flavour and tannins. This is followed by a malolactic fermentation in stainless steel. The wine is matured for 18 months in French barriques (allier oak) followed by a further 6 months in bottle before release. Good ageing potential.

Tasting note

Deep ruby in colour with intense aromas of black cherry conserve, bramble fruit and liquorice, enveloped in sweet toasty vanilla oak. The palate is generous and rich, showing concentrated black fruits and smoky spicy, chocolatey notes. The warmth of the '15 vintage shows through in the more opulent style of the wine.

Food Match

Robust enough to cope with strongly flavoured red meats or try with pasta with a tomato or meat sauce.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Barbera d'Asti DOCG

Winemaker:
Matteo Sasso

Grape Varieties:
Barbera 100%

Suitable for:
Vegan

Bottle Barcode:
8021934007929