Marchesi di Grésy Villa Martis Rosso, Langhe DOC 2020

IAD0132020

Marchesi di Grésy

— Piemonte, Italy

A classy Nebbiolo-Barbera blend from the outstanding Marchesi di Gresy estate. Villa Martis was the name of the first Roman settlement in the area, at Martinenga.

Production

The grapes are sourced from south facing vineyards situated in the Barbaresco village. The vineyards have clay calcereous soils and are at an altitude of 250 metres above sea level. Planting density falls between 3500 to 5000 vines per hectare and the vines are trained using the Guyot system. Grapes are hand harvested in early to mid October. Manual bunch selection followed by de-stemming and crushing. Inoculated fermentation in stainless steel vats with regular pumping over and occasional delastage. Fermentation temperatures no more than 30 degrees C. Vinification on the skins using floating cap method ensures maximum extraction without losing the elegance of the two grape varieties. The process lasts for 8-10 days and is followed by pressing and natural malolactic fermentation in a warmed environment. The wine is aged in oak for up to 18 months in a combination of French barriques and Slavonian oak casks.

Tasting note

Upfront and perfumed with notes of ripe bramble, wild plum and tobacco. On the palate layers of juicy red berry fruit characters mingle with floral notes, cedar and spice. Firm tannins are balanced by tangy cherry acidity to give a long and complex finish.

Food Match

Serve with the best cut of beef you can buy!

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Langhe DOC

Winemaker:
Matteo Sasso

Grape Varieties:
Nebbiolo 60%, Barbera 40%

Suitable for:
Vegan

Bottle Barcode:
8021934008049