Oeno Selections 4 Place du Commerce, Suite 550 Verdun, QC H3E 1J4 (514) 769-1990



TENUTE CISA ASINARI DEI MARCHESI DI GRESY

\$221.01
* Suggested retail price



Camp Gros Martinenga Barbaresco Docg Riserva 2016

\$	Service fees	\$32.51
	Product code	15334441
\$	Licensee price	\$188.54
110	Format	3x750ml
	Listing type	Private import
Ö	Status	Available
•	Type of product	Still wine
	Country	Italy
Ø	Regulated designation	Denominazione di origine controllata e
		garantita (DOCG)
9	Region	Piedmont
•	Appellation	Barbaresco
**	Varietal(s)	Nebbiolo 100 %
%	Alcohol percentage	14.5%
3	Colour	Red

TASTING NOTES

Colour: Vivid, bright garnet red with orange reflections. Bouquet: Intense notes of violet and dried rose petals are accompanied by scents of hay and confit, with nuances of sweet tobacco, licorice and leather. Taste: Full, harmonic, velvety and embracing; intense balsamic notes unfold in a very long and balanced finish.

PRODUCTION NOTES

Vinification on skins: eight/ten days fermentation with floating cap followed by twenty/thirty days maceration with submerged cap; daily pumping over. Malolactic fermentation is carried out in full at a controlled temperature after the alcoholic fermentation. Ageing in French barriques for twelve months and Slavonian oak casks for sixteen months. Further ageing in the bottle before release.

