

\$25.61

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TENUTE CISA ASINARI DEI MARCHESI DI GRESY

\$174.11 * Suggested retail price



Gaiun Martinenga Barbaresco Docg 2017



Licensee price

Listing type ď Status

Type of product

Country

(Regulated designation

Region Appellation

Varietal(s)

Alcohol percentage Colour

Sugar

\$148.53 6x750ml Private import Available Still wine Italy Denominazione di origine controllata e garantita (DOCG) **Piedmont** Barbaresco Nebbiolo 100 % 14% Red Dry

TASTING NOTES

Colour: brilliant garnet red with orange hues. Bouquet: Deep nuances of sweet tobacco, licorice and black pepper are mingled with chocolate and balsamic notes. Taste: Elegantly structured and harmonious, with a very fine and silky tannic texture.

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. Aging in French barriques for twentyeight months. Further ageing in the bottle before release.

