

MARCHESI DI GRESY

Monferrato DOC Rosso 2017

\$31.00

* Suggested retail price



Product code	12794717
Licensee price	\$26.81
Format	12x750ml
Listing type	SAQ Specialty by lot
Status	Available
Type of product	Still wine
Country	Italy
Regulated designation	Denominazione di origine controllata (DOC)
Region	Piedmont
Appellation	Monferrato
Varietal(s)	Merlot 100 %
Colour	Red
Sugar	Dry
Sugar content	1,9
Closure type	Cork
À boire	To drink or to keep 10 years according to the vintage.



ABOUT THIS WINERY

The vineyards are located in the best crus of the region for the production of Barbaresco. The Marchesi di Gresy family became the owners of Martinenga in 1797 and added this property to Monte Aribaldo, in the municipality of Treiso, where the famous Nebbiolo da Barbaresco grape vintages such as Rabajà, Asili and Martinenga are located.

TASTING NOTES

Colour: Deep ruby red with violet hues.

Bouquet: Generous, with red fruit, cherry and plum notes combined with some sweet spice notes of black pepper and leather.

Taste: Elegant, soft and full in the mouth, showing good structure and fine tannins. Great drinkability

Ideal with rich pasta dishes and many kind of meat, surprising with rabbit and lamb.

PRODUCTION NOTES

Traditional vinification and maceration with regular pumpings over.

Maceration lasts about 14-16 days followed by malolactic fermentation in the stainless steel tank.

Ageing in French barriques for twelve months, and twenty-four more months in the Slavonian oak casks.

Bottle refinement before being released on the market.

