

MARCHESI DI GRESY

2022

MARCHESI DI GRESY ASTI DOCG BARBERA

ASTI DOCG • PIEDMONT • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Unlike many of the other red grapes in the Piedmont, Barbera has a relatively long hang time on the vine and that imparts a lot of rich, dense flavors to the wine. Barbera d'Asti is the most famous DOCG in which the grape grows. This is a warm, hilly region in the Piedmont.

Wine Making

The vinification and aging of all four estates occur at Martinenga and in 2000 the family decided to expand the cellar to facilitate this. In order to minimize the environmental impact on the surrounding hills, the cellar was built entirely underground. In October 2019 the family opened dai Grésy in Langa, a luxury agriturismo and spa located at the Monte Aribaldo estate.

Food Suggestions

Pairs well with salumi, tajarin, pasta, fresh cheeses, duck, veal, pork, poultry, goose, and other game birds.

TASTING NOTES

This wine pours as an intense ruby red with violet reflections. To the nose, a strong and rich typical aromas of blackberries, raspberries and ripe cherries. Palate is a fine and elegant, with great drinkability, owes its equilibrium to the balance between the good body and bright acidity.

Barbera grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Family Owned
- ABV%: 14.5
- Class: Red

WWW.MARCHESIDIGRESY.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

