

THE
OXFORD
WINE
COMPANY

Marchesi di Grésy Monferrato Rosso

£19.99

Vintage: 2011

Bottle Size: 75cl

Alcohol %: 13.5%

Country: Italy

Description: Aromatic and spicy on the nose with forest fruits, ripe plum and damson. Sumptuous and concentrated on the palate - ripe plum and black cherry give way to a fine, long, structured finish with nice ripe tannins.

Cepages: Merlot

Group: Italy

Sub group: Piedmont

Colour: Red

Closure: Cork

Producer:

Website: <http://marchesidigresy.com/>

Organic/Bio Status:

Food / cocktail match: Excellent with a simply cooked steak but also superb with casseroles, or game such as duck, as well as rabbit and lamb.

Food / cocktail recipe:

Press "A seductive and enthralling wine from the iconic Marchesi di Grésy estate. Produced from their Monte Colombo vineyard in the Monferrato hills - combines rich vibrant fruit with elegance and great complexity" - Joanna Simon, Wine Journalist.

Awards Silver Medal - Sommelier Wine Awards

Other Info: Apart from the stunning Barbaresco it produces, Marchesi di Gresy is a hidden gem in Piedmont and owns one of the DOCG's finest vineyards. Tucked away in the Langhe and Monferrato hills East of Alba in north-west Italy the estate can be found, but not without some difficulty. The



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Marchesi di Gresy winery. Or to give it its full name Tenuta Cisa Asinari dei Marchesi di Gresy. is something of a hidden gem, both physically and metaphorically, for it produces some of the best wines of Barbaresco without doubt.

The Merlot grapes come from di Grésy's Monte Colombo vineyards in the comune of Cassine, in the Asti zone. These were planted to use in a blended cuvée with Barbera, but Alberto was so impressed with the quality that he decided instead to produce this single varietal wine. Traditional vinification and maceration (14 day maceration) with regular pumpings over. Malolactic fermentation in tank. 12 months in used French barriques (Allier) followed by 24 months in Slavonian oak casks.