

Marchesi di Gresy Gaiun Martinenga Barbaresco

£89.00



Vintage:	2010
Bottle Size:	75cl
Alcohol %:	14.5%
Country:	Italy
Description:	Intense nose of dried cranberries, notes of tobacco and white chocolate. Incredible concentration of dried red fruit on the palate. Full and ripe with structured, yet rounded, tannins - and a long finish with hints of tobacco spice. Really very good wine.
Cepages:	Nebbiolo
Group:	Italy
Sub group:	Piedmont
Colour:	Red
Closure:	Cork
Producer:	
Website:	http://marchesidigresy.com/
Organic/Bio Status:	
Food / cocktail match:	Superb with roast lamb or game.
Food / cocktail recipe:	
Press	"Gaiun is produced only in the best vintages, and is matured in French oak barrels (a third new, a third first year, and a third second year). Nebbiolo is naturally high in alcohol, acidity and tannins, rendering it something of a challenge to make. All the wines, though, possessed that key concomitant: balance" - Geoffrey Dean - The Buyer
Awards	Gold Medal - Decanter World 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 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 11 or so hectares of Martinenga vineyard (all of it planted to Nebbiolo) is one of the Barbaresco DOCG's greatest single vineyards and Marchesi Di Gresy own all of it, splitting it into three sections - Gaiun (2.3ha south-facing), Camp Gros (2.6ha south-west facing) and Martinenga (6.5ha facing south/south-west). This ideal exposure, an altitude of 250-280m and a very special soil composition of blue marl (a blueish/white mix of clay, chalk and limestone) all help combine to produce wines of exceptional class, structure and finesse. The favourable micro-climate allows high quality grapes even in difficult vintages, such as 2012.