

Barolo Dagromis DOCG Magnum OWC Gaja

GAJA

The Producer:

Gaja is best known for his Barbaresco wines but in 1988 he returned to Barolo when he bought the Sperss vineyard, and again in 1995 when he bought the Gromis estate. It is named after the Gromis family which owned the vineyard in the commune of La Morra throughout the 19th century, before acquired by the Gaja family. It is blended with fruit from another Gaja-owned vineyard in Serralunga. This wine was first produced in 2001. However, Gaja chose not to produce a 2002 vintage as the quality was not up to his standard.

The Wine:

Grape(s): 100% Nebbiolo
Area: From an estate in La Morra and with some wine from Serralunga
Vinification: There is three week fermentation with skins in stainless steel vats.
Ageing: The wine is aged for twelve months in barriques, followed by an additional eighteen months of aging in large oak casks.

Tasting Notes:

- A classic Nebbiolo nose, perfumed rich and dense. On the palate it has a touch of the medicinal which is supported with plenty of fruit. Tannins are soish but persistent and it has a good length.
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Code: 2280M
Pack: 3x150cl
Vegan: No
Vegetarian: No
Closure: Natural Cork