

Sorì San Lorenzo Barbaresco DOCG - Gaja

GAJA

The Producer:

The word "sorì" means a hilltop with a southern exposure. San Lorenzo is the patron saint of Alba Church whose benefice was the owner of the vineyard until 1964, when it was then acquired by the Gaja family. The Langhe Nebbiolo D.O.C. appellation was introduced in 1993. It comprises the hills around Alba and includes the Barolo and Barbaresco zones. The appellation requires at least 85% Nebbiolo, but does permit a higher percentage of Nebbiolo. Sorì San Lorenzo wine was first produced in 1967.

The Wine:

Grape(s):	100% Nebbiolo
Area:	The nine-acre Sorì San Lorenzo vineyard, which is located in the village of Barbaresco, just a few meters far from the centre, lies at an altitude of 850 feet above sea level. The soil is primarily marl, clay and limestone.
Vinification:	Fermentation with the skins occurs in stainless steel tanks at controlled temperature for three weeks.
Ageing:	The wine is aged in barriques for twelve months, followed by an additional twelve months in large oak casks.

Tasting Notes:

- It is extremely concentrated, with intense notes of blackcurrants and black cherries and hints of blackberries, mineral notes and aromas of herbs and exotic spices; a colossal, rich wine with a complex structure and great concentration and power.
- Sorì San Lorenzo is almost always the most powerful and austere of Gaja's five single-vineyard wines. It is extremely concentrated, with intense notes of blackcurrants and black cherries and hints of blackberries, mineral notes and aromas of herbs and exotic spices; a colossal, rich wine with a complex structure and great concentration and power.

Code:	2253
Pack:	6*75cl
Vegan:	No
Vegetarian:	No
Closure:	Natural Cork

