

Sorì Tildìn Barbaresco DOCG - Gaja

The Producer:

The word "sorì" is the Piedmontese term for a hilltop with a southern exposure; Tildìn was the nickname of the Angelo Gaja grandmother, Clotilde Rey. Until 1995 Sorì Tildìn carried the Barbaresco d. o. c. g. appellation. Beginning with the 1996 vintage, as with all of Gaja's single-vineyard wines, it bears the Langhe Nebbiolo D.O.C. appellation. The only d. o. c. g. wine produced by Gaja is the family's flagship Barbaresco.

The Wine:

Grape(s): 95% Nebbiolo and 5% Barbera
Area: The vineyard is located in the village of Barbaresco near the Costa Russi vineyard.
Surface: 9 hectares. The soil is marl, clay and limestone.
Vinification: Fermentation and maceration in stainless steel tanks for three weeks.
Ageing: The wine is aged for twelve months in barriques, followed by an additional twelve months of aging in large oak casks.

Tasting Notes:

- It is a wine of great finesse, the quintessential expression of the land and the Nebbiolo grape. Complex aromas: minerals, sour cherries, cedar, spices; full and rich in the mouth with very dense texture, a multidimensional red, marked by an enormous quality of fine, ripe tannins.
- All Gaja's single-vineyard wines exhibit great elegance and complexity, qualities that reach a pinnacle of balance in Sorì Tildìn. It is a wine of great finesse, the quintessential expression of the land and the Nebbiolo grape. Complex aromas: minerals, sour cherries, cedar, spices; full and rich in the mouth with very dense texture, a multidimensional red, marked by an enormous quality of fine, ripe tannins.

Code: 2258
Pack: 6*75cl
Vegan: No
Vegetarian: No
Closure: Natural Cork

