

# GAJA

Grapes  
100% Nebbiolo

Region/Appellation  
Barolo DOCG

Alcohol by volume  
14.00%

Drinking Window  
2024 - 2035

Tasting Guide  
A B C **D** E  
Light Medium Full

Tasting note printed  
25/04/2024

## Conteisa 2014 6x75cl

### Winemaker Notes

Fresh bouquet, fine and ripe tannins, great drinkability. Open and persistent nose. Floral in the beginning, with straightforward notes of rose petal and violet, it develops deeper botanical characters with hints of juniper, dandelion and incense. On the palate, the pure essence of Cerequio leads to sweet notes of red cherry, strawberry, raspberry, thyme and anise. Polished tannins and the bright acidity balance the fruit concentration, leading to classic medium-weight structure with remarkable ageing potential.

### Vineyard

Conteisa vineyard is situated in Cerequio, in the municipality of la Morra. The land, facing south, consists of clayey-calcareous marls with a considerable presence of sand and covers a surface of 6 hectares, with average altitude of 380m above the sea level. The vines are 65 years old on average.

### Winemaking

Fermentation and maceration for around three weeks followed by ageing in oak for 30 months.

### Vintage

The 2014 vintage will be remembered as one of the most complex and yet surprising of the last ten years. A mild winter with no snow was followed by an equally dry spring with flowering 10 days earlier than usual. The summer of 2014 was cold and wet. This peculiar humidity required intense work in the vineyard in term of canopy management, disease monitoring and grassing management. The first two weeks of September were drier but colder than usual, with considerable diurnal temperature variation then the weather improved with long, sunny afternoons which led to complete phenolic ripeness of the grapes. The harvest began on October 2 and ended on October 11 and the grapes brought into the winery were healthy with thick and ripe skins. The fermentations started easily and proceeded slowly and steadily.

### Food match

Grilled and Roasted Red Meats

Try with rich pasta or risotto dishes with sumptuous tomato based sauces.

