

GAJA

Conteisa 2018 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

100% Nebbiolo from the Conteisa vineyard, situated in Cerequio.

Winemaking

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

Vintage

The winter 2018 was mild, dry, without snow and rainfall and it was followed by a very rainy and cold spring. A unique peak of heat occurred at the end of April leading to an early bud break, then, rains and temperatures below the average continued across April, May and June, slowing down the entire growing season. In particular, between May 1st and June 14th rains fell over for 24 days, making our effort in the vineyards particularly intense and complicated. The summer was less rainy (40-50 mm of rain) than spring but still required significant attention and care against powdery mildew. A bad hail storm unfortunately hit Barbaresco on Sunday July 17th, several vineyards got hurt, all with different intensity and only a few of them were saved (Roncaglie, Roncagliette and Trifulera). September 2018 was sunny, fresh, and windy, with great temperature exchanges between day and night, which permit the grapes to continue their ripening season. The harvest started at the end of August with Sauvignon Blanc and Chardonnay. Due to the quite humid and mild vintage Nebbiolo harvest was expected to be delayed, however two hot weeks in mid-September made the grapes to ripe faster, shortened picking times, which finished on October 8th. Despite the hailstorm caused damage to some vineyards in Barbaresco, those in the Barolo area (La Morra and Serralunga d'Alba) showed an excellent ripeness of grapes, with high acidity, low pH and balanced concentration of sugar. Overall, were characterized by a balanced proportion between flesh and thick skins, high level of ripe and soft tannins, and intense and complex aromas and flavours.

Food match

Grilled and Roasted Red Meats

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



Grapes

100% Nebbiolo

Region/Appellation

Barolo DOCG

Alcohol by volume

14.50%

Residual Sugar

0.46 g/l

pH

3.6

Total Acidity

5.58 g/l

Drinking Window

2024 - 2050+

Tasting Guide

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

Tasting note printed

29/04/2024