

**GAJA****Grapes**

100% Nebbiolo

**Region/Appellation**

Barolo DOCG

**Alcohol by volume**

14%

**Drinking Window**

2025 - 2030+

**Tasting Guide**

A B C **D** E

Light Medium Full

**Tasting note printed**

31/07/2025

# Conteisa 2019 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

Scarce snowfalls during the winter months were the precursor to a dry spell. January and February continued to be dry with average to low temperatures. These optimal conditions helped to protect against the onset of diseases. Abundant rainfall (200 mm) with average to low temperatures (15-17°C) occurred in April and May. At the end of June, the temperatures rose sharply (from 26 degrees to 41.5°C for about 3 days) and caused stress to the plants with signs of browning appearing on the leaves. From mid-July onwards, the first significant rains set in with 200 mm falling in Barbaresco. Temperatures settled at around 26-30° degrees for the rest of the summer. More rain fell resulting in a total of 800 mm from the beginning of the year to the end of August. The soil with a high water content plus the warm temperatures allowed the phenolic ripening to progress. We started the harvest in Barbaresco at the same time as the harvest in Barolo, but the harvest was shorter in Barolo, starting at the beginning of October and finishing on October 20.

## Food match

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

