

GAJA

Grapes

100% Nebbiolo

Region/Appellation

Barolo DOCG

Alcohol by volume

14%

Drinking Window

2025 - 2034+

Tasting Guide

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

Tasting note printed

02/01/2026

Conteisa 2020 6x75cl

Winemaker Notes

Delicate nose, with hints of cherry compote, mint, marzipan, sweet and spicy notes of ginger, and pepper. In the mouth it is delicate, ethereal and elegant, with very sweet and spicy tannin, notes of wild mint and a long, lingering finish.

Vineyard

It is a single vineyard that faces south and consists of clay, calcareous marl soils and sand.

Winemaking

Fermentation, maceration and ageing in oak for 30 months.

Vintage

2020 has been characterized by an atypical distribution of rain; instead of being in winter and spring, the rainfall was concentrated in the summer months. Most of the winter rain fell in November (there was also an early snowfall on the 15th), helping to counteract the drought from December to March. Throughout winter, temperatures were mild, in particular in January 2020. The actual cold, with temperatures below freezing, arrived mid-March and lasted a month. However, no frost damage occurred. With the sole exceptions of a heat peak in late May, one in August, and one in mid-September, the period from May to early October was characterized by alternating warm days and thunderstorms followed by cooler days. Surprisingly, despite the frequent summer thunderstorms, none of our vineyards were damaged by hail for the first time in many years. Significant temperature variations, especially those of September and October, favored color, aromas, and the overall health of the grapes. Nebbiolo's harvest started on September 18th and finished on October 8th with great satisfaction.

Food match

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

