GAJA

Costa Russi 2015 6x75cl

Grapes
100% Nebbiolo

Region/Appellation
Barbaresco DOCG

Alcohol by volume
14.50%

Drinking Window
2024 - 2041

Tasting Guide

A	B	C	D	E
Light		Medium		Full

Tasting note printed
28/03/2024

Winemaker Notes

The 2015 Costa Russi nose is generous, floral and sweet with intense aromas of rose and violet, blood orange, red berries, liquorice and turmeric. The palate is fleshy, loaded with red and dark berry notes, such as mulberry, red currant, black cherry. The soft and round tannins balance the good acidity. It is the most inviting and generous of the three Gaja single vineyards.

Vineyard

The Costa Russi vineyard is situated in the municipality of Barbaresco, at the foot of a hill where, a little above, sits Sorì Tildin. The land, facing south-west, consists of clayey-calcareous marls and covers a surface of 4.35 hectares, with an average altitude of 230 m 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 24 months. .

Vintage

The winter in 2015 has been mild, followed by a rainy spring, which has provided a good amount of water to the vineyards. May 2015 was marked by strong temperature variations, crucial for slowing down the blossoming. Indeed, the bud break has been on average with the previous year. Thanks to the appropriate agronomical techniques put in place (cover crops, no trimmings, shadowing of the bunches) the vines reacted well to the steady heating trend that took place between July and mid-August. The 2015 harvest will be remembered for the even ripening of the various plots and the consequent compactness of the picking period. The harvest has been completed in one day, September 29. The fermentations have been regular and steady, with an average length of fifteen days. The wines feature a gentle tannic structure, a well-balanced acidity and alcohol, and a great mouth filling texture.

Food match

Grilled and Roasted Red Meats

Perfect with roasted meats.