

# GAJA

## Grapes

100% Nebbiolo

## Region/Appellation

Barbaresco DOCG

## Alcohol by volume

14%

## Drinking Window

2025 - 2034+

## Tasting Guide

A B C D **E**

Light Medium Full

## Tasting note printed

31/08/2025

# Costa Russi 2021 3x75cl

## Winemaker Notes

Barbaresco 2021 reveals delicate aromas of candied citrus fruit, pomegranate, fresh herbs, marzipan, cherries and violet. Spicy nuances evolve towards blackberry, plum, and tangerine. It features the juiciness of blood oranges and a very persistent fresh red fruit. In the mouth, it has volume and length without being edgy with an important and compact structure. The tannins are powerful, sweet, and elegant, complemented by beautiful acidic freshness and a savory, salty finish.

## Vineyard

The Costa Russi single vineyard, in the municipality of Barbaresco, has a south/southwestern exposure and is located below Sorì Tildìn, on the lowest and coolest part of the hill.

## Winemaking

The grapes from each vineyard separately undergo fermentation, maceration, and ageing in oak for 12 months. They are blended and further aged in oak for 12 additional months.

## Vintage

Abundant snowfall and low temperatures led to an unusually severe, rainy winter, followed by a dry spring. Temperatures picked up in mid-March but unfortunately, the cold returned in early April with icy winds. Some vineyards lower in altitude were affected by frost and recorded losses between 30% and 5%. The summer rolled out with hot and dried days alternating with short and frequent gusts of winds that had the effect of lowering the temperatures. Powdery mildew became a real threat in Barbaresco in July and required a lot of attention and focus from our team. After an overall dry season, a redeeming rainfall came in the end of August, refreshing the Barbaresco region. Nebbiolo ripened slowly, helped by a rainfall on September 17 along with a drop in temperatures and a dense fog. The harvest kicked off in Barbaresco on September 21. This relatively dry and cold vintage led to a late harvest and paid off with high quality grapes, characterized by smaller berries.

## Food match

Perfect with roasted meats.

