

# GAJA

## Grapes

100% Nebbiolo

## Region/Appellation

Barolo DOCG

## Alcohol by volume

14.00%

## Residual Sugar

0.32 g/l

## pH

3.54

## Total Acidity

5.52 g/l

## Tasting Guide

A

B

C

D

E

Light

Medium

Full

## Tasting note printed

04/05/2024

# Dagromis 2018 6x75cl

## Winemaker Notes

Violet, rose petals and white pepper rise from the glass. A pleasant freshness to the palate with juicy red orange and grapefruit notes. Fragrant, medium in body and well balanced. An initial dry sensation from the oak, that softens with time. Noticeable tannins, yet fine. About to bloom, its harmonious complexity foretells a promising ageing potential. An elegant Barolo, Dagromis.

## Vineyard

The premium grapes are sourced from vineyards in both Serralunga and La Morra.

## Winemaking

The grapes from each single vineyard are fermented, macerated and aged for 12 months completely separately. They are then blended and further aged in oak for another 18 months.

## Food match

Grilled and Roasted Red Meats

Perfect with a simple grilled steak



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