

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

20/08/2025

Dagromis 2020 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.

Vintage

The 2020 vintage was characterized by frequent rainfalls that can be defined as atypical for various reasons. Rains were overall above average (the total annual average has been 1000mm in the Barolo area and 900mm in the Barbaresco area compared to the usual 800mm). Instead of the distribution coming in winter and spring, it was concentrated in the summer months. Despite the frequent thunderstorms, none of our vineyards were damaged by hail. Most of the winter rains fell in November (there was also an early snowfall on the 15th), which helped counteract the drought from December to March. During winter, the temperatures were mild. Particularly, January 2020 will be remembered for being the warmest in the last 50 years. The actual cold, with temperatures below freezing, arrived in mid-March and lasted a month. However, no frost damage occurred. With the sole exceptions of a heat spike 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. Significant temperature variations during the rest of September and October helped the colour, aromas, and overall health of the grapes.

Food match

Perfect with a simple grilled steak

**HATCH MANSFIELD**

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