

Grapes

95% Cabernet Sauvignon 3% Merlot 2% Cabernet Franc

Region/Appellation Langhe

Alcohol by volume 14.00%

Drinking Window 2024 - 2041

Tasting Guide



Liaht

Andium

Full

Tasting note printed 05/05/2024

Darmagi 2015 6x75cl

Winemaker Notes

The 2015 Darmagi opens with typical notes of menthol, coffee powder, herbs, cassis. Rich and dense texture at the palate, with ripe dark cherry, preserved black currant, blueberry, and plum. The wine shows a solid structure, great volume in the palate, fine-grained tannins and lifting acidity. Very long finish. The Darmagi 2015 is a charming fruity wine now, but it will age gracefully.

Vineyard

Planted in 1978, Darmagi is Angelo Gaja's tribute to the prestigious Cabernet Sauvignon variety, and a clear sign of the peculiar Langhe expression in wines, even from non-traditional varieties.

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

Fantastic paired with roast meats, wild game and hard cheeses

