

GAJA

Grapes
100% Cabernet
Sauvignon

Region/Appellation
Langhe

Alcohol by volume
14.50%

Drinking Window
2024 - 2037

Tasting Guide
A B C **D** E
Light Medium Full

Tasting note printed
17/04/2024

Darmagi 2016 6x75cl

Winemaker Notes

Wide bouquet that reveals itself little by little. Notes of cassis and quince, followed by tamarind and a fresh vegetal hint of tomato leaf in the finish. Velvety and juicy on the palate, with notes of black currant and fresh plum which lead to a spicy finish, as black pepper and cloves. 2016 Darmagi is very fruity, quite fleshy, but maintaining a great elegance.

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 2016 was mild with low level of rainfall during January and February. Starting from the end of February the temperatures dropped and remained below the average until the end of March. This late winter led to a delayed bud break of about 10 days. The rest of the spring, from April, was rainy and mild. During the summer, the temperature growing trend was steady without any particular heat peaks. There was a couple of hot weeks in July, with temperatures around 30°C but never exceeding 35°C, a hailstorm hit a good portion of the Cerequio vineyards in the Barolo area, causing some damages to the grapes, luckily only partially. In particular, the climate trend was determined by remarkable and intense variations in temperature between day and night and positive rainfall, especially occurring during spring in the Barbaresco area and significantly in August and September in Barolo. Bright, sunny and fresh days characterizing the harvest period, allowed the perfect ripeness of the grapes and enhanced the elegance of Nebbiolo. The harvest was regular, started on August 25th and finished on October 12th with Nebbiolo grapes.

Food match

Grilled and Roasted Red Meats

Fantastic paired with roast meats, wild game and hard cheeses

