

GAJA

Grapes

55% Merlot

35% Syrah

10% Sangiovese

Region/Appellation

Toscana IGP

Alcohol by volume

14.00%

Drinking Window

2024 - 2029

Tasting Guide



Tasting note printed

27/04/2024

Promis 2017 6 x Magnums

6x150cl

Winemaker Notes

Bright and deep colour with subtle, elegant aromas of dried flowers, pollen and sweet spices. The wine shows restraint on the palate, showing austerity and an upright structure with typical notes of the local Mediterranean bushes and berries. The harmony between good acidity and firm tannins provides the backbone for an excellent aging potential.

Vineyard

The vineyards are focussed in Bolgheri and the neighbouring area of Bibbona, with vines mainly planted on dark soils full of lime and clay.

Winemaking

The grapes were handled with particular care with extremely soft pressing of the bunches and helping to shorten the maceration process. The three varieties ferment and macerate separately for around 15 days. After 12 months of ageing in oak, they are blended and then aged for several months in the bottle before release.

Vintage

2017 is a vintage of very low production, with around a 40% decrease overall due to the small size of bunches and green harvest but a great concentration of fruit, structure and acidity with intense fruity, spicy, herbal and mineral aromas and flavours. Winter and spring were dry and mild with the aim of both vineyard and winemaking approach being to safeguard the freshness of the wines. A welcome 50mm of rain in early September reduced temperatures and helped the grapes to reach full phenolic ripeness. The early harvest started on August 17th for Merlot and finished on September 15th with Sangiovese.

Food match

Grilled and Roasted Red Meats

A perfect match for a variety of grilled meats and game



HATCH MANSFIELD

Hatch Mansfield Agencies Ltd | New Bank House | 1 Brockenhurst Road | Ascot | Berkshire SL5 9DJ

Telephone 01344 871800 | E-mail info@hatch.co.uk | www.hatchmansfield.com