

GAJA

Promis 2018 3 x Magnums

3X150cl

Winemaker Notes

The 2018 Promis shows a complex character and undeniable elegance. The nose is rich and concentrate, with blueberry, liquorice and cocoa hints. It starts fresh and then develops balsamic notes and scents of graphite. Then, it turns into a more mellow character with rhubarb and a menthol note. The palate is voluminous with fine-grained and silky tannins.

Vineyard

The vineyards are focused 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

The winter was mild and dry, without snow and rainfall and medium-high average temperatures, followed by a rainy and cold spring, especially in May. 2018 was quite different if compared to the typical vintages of the Bolgheri area, mostly regarding the summer rainfall distribution, usually concentrated at the end of August and September. Exceptionally, this year heavy, short and close rainfall fell over in June and July, period in which downy mildew and powdery mildew are usually more 0. Those challenging rainy conditions made our effort in the vineyards particularly prompt and intense. August was less warm than usual, followed by a sunny, fresh and windy September, with great temperature exchanges between day and night, allowing the grapes to reach perfect ripening conditions. A total amount of 330 mm of rain occurred from May 1st to October 1st. This long harvest started on August 20th with Viognier and finished around the first half of October (October 4th) with Cabernet.

Food match

Grilled and Roasted Red Meats

A perfect match for a variety of grilled meats and game



Grapes

55% Merlot
35% Syrah
10% Sangiovese

Region/Appellation
Toscana IGO

Alcohol by volume
14.00%

Drinking Window
2024 - 2027

Tasting Guide

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

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27/07/2024

