

# GAJA

# Promis 2020 6x75cl

## Winemaker Notes

Deep ruby red in colour with purple hues. 2020 Promis is fruit-driven, mainly wild fruits: raspberry, black currant, and blueberry. Pink peppercorns and liquorice notes come forward on the nose. This wine is medium bodied with round tannins and refreshing acidity. It opens with aromatic herbs, followed by blackberry and black cherry ending with a savoury hint of olive.

## 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

The last months of 2019 were very rainy in Montalcino, November in particular, with 250 mm of rainfall approximately. 2020 winter until late March was dry with temperatures above the seasonal average. In the second half of March, exactly at the end of pruning, the temperatures dropped drastically for a month, reaching -5°C and causing some problems with frost. The following months were hot, but not excessively, and were characterized by significant temperature variations at night. Tramontana winds – cold air coming in from the norther Apennine Mountains – in conjunction with heat peaks that reached 31°C on September 12th, accompanied the Sangiovese until its full ripeness. The harvest began on eptember 15th at Pieve Santa Restituta. The grape clusters were sparse and small, the berries well ripened, rich in sugars and in polyphenolic compounds.

## 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 IGP

Alcohol by volume  
14.50%

Residual Sugar  
less than 1 g/l

pH  
3.71

Total Acidity  
4.84 g/l

### Tasting Guide

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

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